

FISHERY MARKET NEWS

SEPTEMBER 1944

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FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

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LANDINGS OF FISHERY PRODUCTS AT BOSTON, MASS., 1943

By B. E. Lindgren*

During 1943, a total of 143,450,000 pounds of fish and scallops was landed at Boston by inshore and offshore fishing craft, and sold through the New England Fish Exchange. This was a decrease of over 52,000,000 pounds as compared with 1942, and over 160,000,000 pounds less than the landings in 1941. In the past, as much as 300,000,000 pounds have been handled in a year.

Offshore vessels (measuring, in general, 50 gross tons or more) accounted for 87 percent of the landings, and the inshore craft (less than 50 gross tons) landed the balance--13 percent. This is a change of only 1 percent from 1942, when the offshore and inshore landings were 86 percent and 14 percent, respectively.

The offshore landings were the smallest since the 123,982,000 pounds delivered in 1923 when otter trawling was in its infancy. The sharp decrease in volume was somewhat offset by the increased value. Fishermen were paid \$12,656,200, which was \$24,000 greater than in 1942 and \$974,000 more than in 1941. In the latter year, a record production of 303,560,000 pounds was reached.

The catch by inshore craft also showed a decline, dropping 30 percent compared to 1942, and 50 percent compared to 1941. Landings were the smallest of any year for which inshore records are available. The total value of the inshore catch was 21 percent smaller than in 1942, but was 8 percent greater than 1941.

The decreased landings brought about by the war, merit a brief discussion of the underlying causes:

Acquisition of Fishing Craft by the Military Services--When this Nation entered the War, there was an immediate need for all types of floating craft, especially by the Navy. A large part of the fishing fleet that landed fares at Boston was commandeered for service as patrol vessels and for freighting. Mostly larger fishing vessels were taken. Very few replacements of this type were made, resulting in a substantial reduction in the landings of the offshore fleet. Only 1,407 trips were made in 1943 compared to 2,084 trips in 1942.

The reduction in the size of the inshore fleet by Naval requisition was not as great. The decrease in landings by the smaller craft was caused mainly by other factors mentioned below, and was also reflected by fewer trips being landed at the Pier. There were 1,615 trips during 1943 or 293 less than in 1942, when 1,908 trips were recorded.

Scarcity of Critical Materials--This factor seriously affected production. Marine engines were difficult to purchase. Manila rope and twine were virtually unobtainable due to exhausted supplies. Sisal and other substitutes became scarce and hard to secure. Cutting

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knives and all kinds of hardware were equally difficult to find. Parts for marine engines and shore equipment were scarce, causing delays and prolonged tie-ups. The supply of gloves, boots, oil clothing, and forks needed in vessels and ashore also was short, adding to the handicaps.

Food Rationing for Fishermen--Fishing vessels were classed in the same group as restaurants and cafes. Regulations that worked smoothly for public eating places did not fit the circumstances under which fishermen worked and were fed. There was some difficulty in obtaining adequate rationed food supplies, especially of meat, causing delayed departures in vessels leaving for their fishing grounds.

Price Ceilings--Since requirements of canned foods for the Armed Forces and our Allies amounted to a large percentage of the available supply, it was necessary to ration most processed foods. The civilian quota of canned fish, such as salmon and sardines, was reduced. Fresh meats were also rationed, but fresh and frozen fish and shellfish were not. With curtailed supplies of the canned products, and rationing of meats, the housewife turned to fish. The Armed Forces in this country purchased large quantities of frozen fillets for the camps. Thus, during 1943, there was a larger demand than there was a supply for all kinds of fish and shellfish.

With the increase in demand, the prices of fish continued to rise so rapidly that consumers complained. In April, the OPA placed price ceilings on most of the frozen fish items, and later, in July, the principal New England species when sold fresh were placed under price ceilings at both the fishermen's and wholesaler's level. The price control system brought an end to unrestricted competitive bidding for fish included under the regulations and started a series of controversial matters which continued throughout the remainder of the year.

Formerly, many vessels were attracted by the open auction bidding method at Boston because it afforded speculative possibilities of getting more for the fish. Under ceilings, however, this inducement was eliminated since the same prices could be obtained in other ports nearer to where the fishermen lived. In addition, it was not necessary at other ports to pay any extra charges, such as wharfage, weighing, or selling fees.

Port Restrictions--Boston remained a "closed port" during the year. The "sunset to sunrise" regulation for entry to the port of Boston often caused delays in the arrival of vessels at the pier. Besides this, there was the usual tardiness due to fog and breakdowns. The New England Fish Exchange continued the delayed opening hour for sales of fish from the vessels.

Labor Shortages--Many fishermen and shore workers left the fisheries and joined the Armed Forces or transferred to plants making war materials. The draft took its share as well. This loss of experienced men had its influence in cutting down production. Fishermen and other key men finally were classed as being in an essential industry. This greatly relieved this situation. The need for manpower, however, made it necessary to press into service teen-age youths and women. These recruits worked in the filleting, wrapping, packing, storing, and shipping departments. Shortage of help and time lost in labor disputes caused a slowing down of work, and also retarded production.

In many respects, and despite diminished landings, 1943 was a record breaking year. Vessel fares and crew shares reached unprecedented peaks. Earnings of shore workers rose to high levels. In an effort to keep pace with wartime needs and demands for food, and overcome the many critical problems, concentration and coordination of all available manpower and equipment was required.

Table I compares the landings by offshore and inshore fishing craft. Haddock and haddock scrod continued to lead all other offshore species with 58 percent of the total, exactly the same ratio as in 1942. Cod ranked second with 22 percent, which is 2 percent greater than in 1942. Mackerel came third with 7 percent. In 1942, it represented 8 percent of the total volume. Pollock, flounders (all varieties), and rosefish followed in order as in 1942.

Whiting again far outranked all other species of the inshore catch for 1943, with 41 percent of the total, 2 percent less than in 1942. Haddock, including haddock scrod, was

Table I - Landings by Offshore Vessels and Inshore Craft at Boston Fish Pier, 1943

Item	Offshore		Inshore		T o t a l		
	Pounds	Percent	Pounds	Percent	Combined Pounds	Offshore Percent	Inshore Percent
Blackbacks	631,875	1	340,944	2	972,819	65	35
Cod, large ^{1/}	12,644,767	10	707,223	4	13,351,990	95	5
Cod, market ^{2/}	14,474,235	12	981,621	5	15,455,856	94	6
Cusk	1,082,800	1	51,972	*	1,134,772	95	5
Dabs	865,860	1	614,365	3	1,480,225	58	42
Gray sole	181,525	*	465,641	3	647,166	28	72
Haddock	41,146,795	33	1,655,161	9	42,801,956	96	4
Haddock scrod	31,760,182	25	550,620	3	32,310,802	98	2
Hake ^{3/}	987,735	1	1,025,760	6	2,013,495	49	51
Halibut	133,193	*	2,117	*	135,310	98	2
Lemon sole	1,000,300	1	2,850	*	1,003,150	100	*
Mackerel ^{4/}	9,256,995	7	625,849	3	9,882,844	94	6
Pollock	5,405,869	4	793,307	4	6,199,176	87	13
Rosefish (Redfish)	3,045,606	2	2,005,886	11	5,051,492	60	40
Swordfish	17,504	*	-	-	17,504	100	-
Whiting ^{5/}	131,562	*	7,644,149	41	7,775,711	2	98
Wolffish (Catfish)	257,715	*	91,195	1	348,910	77	23
Yellowtails	1,199,965	1	594,160	3	1,794,125	67	33
Scallops, sea	698,545	1	20	*	698,565	100	*
Miscellaneous ^{6/}	50,343	*	284,282	2	334,625	15	85
Total	125,013,371	100	18,437,122	100	143,450,493	87	13

*Less than one-half of one percent.

^{1/}Includes whale cod.^{2/}Includes cod scrod.^{3/}Includes red and white hake.^{4/}Includes landings by seiners, gill netters and trap boats.^{5/}Includes dressed, round, and steak whiting.^{6/}Includes butterfish, shad, sharks, rajafish, spawn, etc.

second with 12 percent. Flounders and rosefish each accounted for 11 percent; cod, 9 percent; hake, including red hake, 6 percent; pollock, 4 percent; and all others, 6 percent.

Table II is a comparison of total values by species. For the landings by offshore vessels, haddock and haddock scrod led with 59 percent, followed by cod with 22 percent; mackerel, 6 percent; pollock, 4 percent; and all others combined, 9 percent. Comparative values for inshore landings were as follows: whiting, 28 percent; haddock, 19 percent; cod, 14 percent; flounders, 14 percent; rosefish, 9 percent; and all other species, 16 percent.

Table II - Value of Landings by Offshore Vessels and Inshore Craft at Boston Fish Pier, 1943

Item	Offshore		Inshore		T o t a l		
	Value	Percent	Value	Percent	Combined Value	Offshore Percent	Inshore Percent
Blackbacks	44,796.62	*	31,916.95	3	76,713.57	58	42
Cod, large ^{1/}	1,319,214.24	12	76,839.71	6	1,396,053.95	94	6
Cod, market ^{2/}	1,118,257.71	10	91,316.51	8	1,209,574.22	92	8
Cusk	85,007.43	1	5,011.99	*	90,019.42	94	6
Dabs	59,691.84	1	36,599.27	3	96,291.11	62	38
Gray sole	17,868.37	*	47,441.36	4	65,249.73	27	73
Haddock	4,044,906.89	35	180,934.21	15	4,225,901.10	96	4
Haddock scrod	2,740,501.30	24	55,166.80	4	2,795,668.10	98	2
Hake ^{3/}	92,208.62	1	55,544.10	5	147,752.72	62	38
Halibut	32,077.47	*	929.43	*	33,006.90	97	3
Lemon sole	110,976.45	1	274.41	*	111,250.86	100	*
Mackerel ^{4/}	733,978.51	6	54,244.29	4	788,222.80	93	7
Pollock	472,272.86	4	43,666.42	4	515,939.28	92	8
Rosefish (Redfish)	137,995.97	1	109,389.53	9	247,385.50	56	44
Swordfish	5,251.20	*	-	-	5,251.20	100	-
Whiting ^{5/}	7,289.46	*	339,146.41	28	346,435.87	2	98
Wolffish	24,946.64	*	7,999.67	1	32,946.31	76	24
Yellowtails	86,623.63	1	46,304.68	4	132,928.31	65	35
Scallops, sea	315,720.70	3	12.20	*	315,732.90	100	*
Miscellaneous ^{6/}	4,889.91	*	18,936.43	2	23,826.34	21	79
Total	11,454,415.82	100	1,201,734.37	100	12,656,150.19	91	9

NOTE: See Table I for explanation of footnotes.

Table III shows the combined inshore and offshore volumes and values for 1943. Most of the species show decreases, ranging from 22 percent for blackbacks to 85 percent for swordfish. There were no regular swordfish vessels operating out of Boston in 1943. Halibut also shows a large decrease--70 percent--due to the fact that one vessel only operated for a short time. Rosefish landings dropped again as there were no rosefish draggers operating regularly out of Boston. Whiting boats also forsook Boston to land their trips at home ports. Sea scallops made the largest gain, increasing 39 percent over 1942. This is explained by the fact that before the advent of ceilings in July, many scallop vessels came to Boston to take advantage of the higher prices.

Table III - Combined Landings at Boston Fish Pier, 1943 and 1942

Item	Volume			Value			Average Prices		
	1943	1943 Compared with 1942	1942	1943	1943 Compared with 1942	1942	1943	1943 Compared with 1942	1942
	Pounds	Percent	Pounds	Value	Percent	Value	\$	Percent	\$
Blackbacks	972,819	-22	1,244,511	75,713.57	+1	75,166.32	7.89	+29	6.12
Cod, large ^{1/}	13,351,990	-24	17,614,369	1,396,053.95	+31	1,064,299.90	10.46	+73	6.04
Cod, market ^{2/}	15,455,856	-15	18,139,597	1,209,574.22	+14	1,064,166.99	7.83	+33	5.87
Cusk	1,134,772	-40	1,896,427	90,019.42	-26	120,890.54	7.93	+24	6.37
Dabs	1,480,225	+1	1,462,045	96,291.11	+20	80,062.06	6.51	+19	5.48
Gray sole	647,166	-32	951,113	65,249.73	-14	75,906.81	10.08	+26	7.98
Haddock	42,801,956	-22	54,674,620	4,225,901.10	+6	3,994,233.53	9.87	+35	7.31
Haddock scrod	32,310,802	-30	45,915,028	2,795,668.10	-5	2,953,128.42	8.65	+35	6.43
Hake	2,013,495	+12	1,797,783	147,752.72	+5	140,688.70	7.34	-6	7.83
Halibut	135,310	-70	457,057	33,006.90	-63	88,784.26	24.39	+26	12.43
Lemon sole	1,003,150	-25	1,339,550	111,250.85	-20	139,264.48	11.09	+7	10.40
Mackerel ^{3/}	9,882,844	-30	14,186,691	788,222.80	-10	876,003.54	7.98	+29	6.17
Pollock	6,199,176	-42	10,627,106	515,339.28	-20	645,541.41	8.32	+37	6.07
Rosefish (Redfish)	5,051,492	-50	10,087,675	247,385.50	-32	363,785.88	4.90	+36	3.61
Swordfish	17,504	-85	113,301	5,251.20	-87	41,075.27	30.00	-17	36.25
Whiting ^{4/}	7,775,711	-32	11,369,754	346,435.87	-40	579,985.04	4.46	-13	5.10
Walffish (Catfish)	388,910	-44	693,352	32,346.31	-	32,963.11	8.47	+78	4.75
Yellowtails	1,794,125	-25	2,393,309	132,928.31	+16	114,554.35	7.41	+55	4.79
Scallops, sea	698,565	+39	502,523	315,732.90	+93	163,574.51	45.20	+39	32.55
Miscellaneous ^{5/}	334,625	+43	233,767	23,826.34	+41	16,860.40	7.12	-1	7.21
Total ...	143,450,493	-27	195,699,578	12,656,150.19	-	12,631,935.52	8.82	+37	6.45

NOTE: See Table I for explanation of footnotes.

The value column reflects the heavy demand for fresh fish. Virtually all of the weighted average prices indicate a sharp rise over 1942.

Table IV represents a monthly index of landings. June proved to be the best production month, with April and August the next best. Landings in December were extremely small because a large part of the fleet, in protest of ceiling prices set by the OPA, tied up in November and did not return to sea until the middle of the following January.

Table V is a monthly index of weighted average prices. It indicates the upward trend of prices during the first six months of the year--before price ceilings were placed on fresh fish--as compared with the same period in 1942. Peak prices were reached in March. The fluctuations became less erratic after the establishment of price ceilings in July. Prices are shown in dollars per hundredweight.

Tables IV and V and "Names, Classifications, and Approximate Standards as used on the Boston Fish Pier," appear on the following pages.

Table IV - Monthly Index of Combined Offshore and Inshore Landings at Boston Fish Pier - 1943
(Expressed for each classification in percentages of its greatest monthly volume)

Item	Year	Greatest month	Average month	Percentages of largest month's landings												Avg
				Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	Dec	
	Pounds	Pounds	Pounds													
Blackbacks	972,819	171,230	81,068	40	43	34	48	72	100	80	37	50	29	22	14	47
Cod, large ^{1/}	13,351,990	3,537,358	1,112,666	15	50	100	72	37	18	6	10	6	26	38	7	31
Cod, market ^{2/}	15,455,856	2,504,635	1,287,988	14	21	34	37	61	78	57	98	44	73	100	•	51
Cusk	1,134,772	216,590	103,161	12	19	54	78	36	26	4	81	42	100	73	•	48
Dabs	1,480,225	417,770	123,352	16	17	17	19	73	100	31	18	20	24	19	•	30
Gray sole	647,166	171,303	53,931	35	43	41	44	100	36	18	12	11	15	22	•	31
Haddock	42,801,956	5,889,565	3,566,830	42	46	75	84	75	100	43	70	68	70	54	•	61
Haddock scrod	32,310,802	5,103,370	2,692,567	63	34	56	100	63	82	57	51	73	35	18	•	53
Hake	2,013,495	499,160	167,791	26	25	32	13	15	21	6	25	67	72	100	3	34
Halibut	135,310	35,931	12,301	6	27	37	58	100	79	25	8	3	19	14	•	34
Lemon sole	1,003,150	300,275	91,195	4	2	8	40	68	100	43	17	25	21	6	•	30
Mackerel ^{1/2}	9,882,844	3,013,139	1,295,356	•	•	•	•	•	24	100	72	58	39	28	7	41
Pollock	6,199,176	1,502,380	516,598	100	45	46	30	45	11	3	7	6	21	96	3	34
Rosefish (Redfish)	5,051,492	895,179	420,958	100	91	66	38	24	8	26	34	7	85	84	•	47
Swordfish	17,504	17,252	8,752	•	•	•	•	•	•	•	1	100	•	•	•	51
Whiting ^{4/}	7,775,711	1,961,473	647,976	1	1	5	•	7	81	100	89	56	35	21	1	33
Wolffish (Catfish)	388,910	143,165	32,409	3	12	21	59	100	48	9	4	1	7	8	•	23
Yellowtails	1,794,125	373,065	149,510	33	17	33	100	65	75	28	10	11	7	93	9	40
Scallops, sea	698,565	194,359	63,506	16	4	17	33	21	100	48	41	38	16	26	•	33
Miscellaneous ^{5/}	334,625	53,596	27,885	11	47	85	100	73	23	98	91	41	24	19	11	52
Totals: 1943	143,450,493	19,184,236	11,954,208	50	46	72	81	71	100	64	74	64	64	63	1	62
1942	195,699,578	27,396,451	16,308,298	40	27	86	100	91	74	62	61	52	49	43	28	60
1941	303,599,638	30,328,142	25,296,636	54	74	87	94	97	100	91	84	91	86	74	67	83
1940	250,945,429	28,387,934	20,912,119	74	77	65	47	51	59	100	94	82	84	78	75	74
1939	274,983,112	27,760,726	22,915,259	63	78	94	88	100	76	83	93	84	77	76	79	83

NOTE: See Table I for explanation of footnotes.

Table V - Monthly Index of Weighted Average Prices of Combined Offshore and Inshore Landings at Boston Fish Pier - 1943
(Expressed for each classification in percentages of its highest monthly price)

Item	Year	Highest month	Lowest month	Percentages of highest month's price												Avg
				Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	Dec	
	Dollars	Dollars	Dollars													
Blackbacks	7.89	12.26	5.00	72	80	100	75	59	62	59	41	41	68	71	77	64
Cod, large ^{1/}	10.46	12.54	6.45	100	91	98	84	66	87	93	51	52	68	68	67	83
Cod, market ^{2/}	7.83	12.64	5.89	86	92	100	79	57	59	57	47	47	52	63	60	62
Cusk	7.93	12.06	5.49	89	89	100	80	55	61	59	46	46	62	62	•	66
Dabs	6.51	10.18	4.49	99	100	94	83	60	58	53	44	44	64	64	64	64
Gray sole	10.08	12.30	7.00	95	92	100	95	70	83	74	57	57	73	73	73	82
Haddock	9.87	14.60	6.98	84	89	100	71	69	61	59	48	48	61	61	62	68
Haddock scrod	8.65	12.95	5.86	76	92	100	67	67	60	56	50	50	65	65	45	67
Hake	7.34	12.80	4.48	81	89	100	74	67	45	52	49	35	49	54	45	57
Halibut	24.39	37.60	17.78	100	95	88	83	56	48	51	89	64	49	47	•	65
Lemon sole	11.09	24.84	8.00	100	85	76	57	40	41	48	32	32	44	44	•	45
Mackerel ^{1/2}	7.98	18.52	6.63	100	•	•	•	45	37	36	40	53	67	69	•	43
Pollock	8.32	12.68	4.50	78	95	100	78	56	56	56	35	35	35	35	55	66
Rosefish (Redfish)	4.90	6.19	3.75	87	93	100	74	77	61	61	61	61	69	69	69	79
Swordfish	30.00	30.00	30.00	•	•	•	•	•	•	100	100	•	•	•	•	100
Whiting ^{4/}	4.46	12.07	4.24	57	56	64	100	53	37	36	35	35	35	43	43	37
Wolffish (Catfish)	8.47	10.58	4.48	95	100	94	85	69	92	77	42	43	71	71	71	80
Yellowtails	7.41	10.51	4.00	77	100	92	80	67	60	48	38	38	65	71	68	71
Scallops, sea	45.20	65.59	30.00	79	94	100	88	82	81	60	46	46	53	53	•	69
Miscellaneous ^{5/}	7.12	14.65	3.11	65	57	47	26	21	52	24	88	100	53	81	25	49
Totals: 1943	8.82	13.00	6.44	80	89	100	76	68	63	55	50	52	63	59	55	68
1942	6.45	9.61	4.85	67	80	61	50	55	65	68	71	78	79	84	100	67
1941	3.85	4.93	2.84	92	80	77	60	58	63	77	84	82	89	92	100	78
1940	3.45	4.36	2.51	82	83	100	97	81	71	57	69	81	83	75	86	79
1939	2.79	3.34	2.05	95	88	95	71	61	79	72	81	86	100	95	87	84

NOTE: See Table I for explanation footnotes.

Names, Classifications, and Approximate Standards as used on the Boston Fish Pier

Species	Trade Usage and New England Fish Exchange Rules		CPA Regulations	
	Market Classification	Style of Dressing	Style of Dressing	Approximate Weight
Alewives	Mixed	Round	Round	All
Anglerfish	-	Dressed (tail portion only)	-	-
Butterfish	Large Mixed Small	Round " " " "	-	-
Cod	Whole	Drawn	Drawn	Over 25 lbs.
	Large	"	"	10 - 25 "
	Market	"	"	2 1/2 - 10 "
	Scrod Snapper	Drawn, few round Round and Drawn	Round	Under 2 1/2 "
Cusk	Junco Large Medium Scrod	Drawn	Drawn	Over 25 "
		"	"	10 - 15 "
		"	"	2 1/2 - 10 "
		"	"	1 1/2 - 2 1/2 "
Flounders: Blackbacks	Large Small	Drawn	Dressed	Over 25 "
		"	"	10 - 25 "
		"	"	5 - 10 "
		"	"	All
Dabs, sea Gray sole	Large Small	Drawn	Drawn	15 lb. & over
		"	"	7 - 15 lbs.
		"	"	3 - 7 "
		"	"	1 1/2 - 3 "
Lemon sole Yellowtail	Large Small	Round	Round	2 lb. & over
		"	"	Under 2 lb.
		"	"	1 lb. & over
		"	"	Under 1 lb.
Haddock	Large Scrod Snapper	Drawn	Drawn	Over 2 1/2 lbs.
		"	"	1 1/2 - 2 1/2 "
		"	"	Under 1 1/2 "
		"	"	Under 1 1/2 "
Hake (White)	Large Small Snapper	Drawn and drawn	Drawn	2 1/2 lbs. & over
		"	"	Under 2 1/2 lbs.
		"	"	1 1/2 - 2 1/2 "
		"	"	Under 1 1/2 "
Hake, red	Large Small Snapper	Dressed	Dressed	2 1/2 lbs. & over
		"	"	Under 2 1/2 lbs.
		"	"	1 1/2 - 2 1/2 "
		"	"	Under 1 1/2 "
Hake, red	Large Small Snapper	Generally round	Round	2 1/2 lbs. & over
		"	"	Under 2 1/2 lbs.
		"	"	1 1/2 - 2 1/2 "
		"	"	Under 1 1/2 "

Names, Classifications, and Approximate Standards as used on the Boston Fish Pier (Continued)

Species	Trade Usage and New England Fish Exchange Rules			OFA Regulations	
	Market Classification	Style of Dressing	Approximate Weight	Style of Dressing	Approximate Weight
Halibut	Whale	Drawn	Over 125 lbs.	Drawn	Over 60 lbs.
	Large	"	60 - 125 "		10 - 60 "
	Medium	"	12 - 60 "		5 - 10 "
	Chicken	"	7 - 12 "		
Herring, sea	Suspper	"	Under 7 "	Round	All
	Sardines	Round	Mixed sizes		
Mackerel	Large	Round	2 1/2 lbs. & over	-	-
	Medium		1 1/2 to 2 1/2 lbs.		
	Small		1 to 1 1/2 "		
	Tinker		3/4 to 1 lb.		
Ocean pout (Eel pout)	Tack or Spikes	"	Under 3/4 "	Round	All
	-	Round	3/4 to 6 lbs.		
Pollock	Large	Drawn	4 lbs. & over	Drawn	All
	Scrod	"	1 1/2 to 4 lbs.		
Rajfish (skate)	Several species	Only pectoral fins (wings) landed	1 - 10 lbs.	Wings Saddles Round	2 1/2 lbs. up 1 1/2 to 2 1/2 lbs. Under 1 1/2 "
	Mixed	Round	3/4 to 1 1/2 lbs.		
	-	Dressed	25 to 200 lbs.		
	Green	Round	Mixed sizes		
Smelt: Native Canadian	Junco	Round " (some dressed) Round	7 in. & over	Round	Size: 8 1/2 in. & over " : 7 to 8 1/2 in. " : 5 1/2 to 7 " : 4 to 5 1/2 "
	Extra		5 1/2 to 7 inches		
	No. 1		Under 5 1/2 "		
	Medium (No. 2)		Under 5 1/2 "		
Striped bass	Large	Round	3 lbs. & over	-	-
	Small	"	Under 3 lbs.		
Surgeon	-	Round	50 to 300 lbs.	-	-
Swordfish	Large	Dressed	110 lbs. & over	Dressed	All
	Babies or pups	"	Under 110 lbs.		
Tuna	-	Round and dressed	75 to 1000 lbs.	-	-
	-	Round	-		
Whiting	-	Dressed	3/4 to 4 lbs.	Round	-
	-	Steak	-		
Wolfish (Catfish)	-	Drawn	2 to 30 lbs.	Drawn	-
	Sharps	In shell	160-175 per bu.		
	Cherrystones	60 lbs. per bu.	325-360 per bu.		
	Little necks	-	500-640 per bu.		
Clams, hard	Shucked	Shucked 8 lbs. per gal.	100-175 per gal.	-	-
	-	In shell, 60 lbs. per bushel	800-1000 per bu.		
Clams, soft	Large	Shucked	200-300 per gal.	-	-
	Medium	Shucked	350-500 per gal.		
	Small	8 lbs. per gal.	500-700 per gal.		
	-	-	-		

Names, Classifications, and Approximate Standards as used on the Boston Fish Pier (Continued)

Species	Market Classification	Trade Usage and New England Fish Exchange Rules		CPA Regulations	
		Style of Dressing	Approximate Weight	Style of Dressing	Approximate Weight
Crabs, hard	-	Alive	Average 2 per lb. depending on season 100 per bushel 1/2 and 1 lb. cans	-	-
Crabs	Flake Broken	Fresh cooked " "		-	-
	Jumbo	Alive	3 lbs. & over	-	-
	Select	" "	1 1/4 to 3 lbs.	-	-
Lobsters	Chicken	" "	1 lb. average	-	-
	Cull	" "	One claw	-	-
Mussels	Bay	In shell	Preferred size 2 1/2 inches & over	-	-
	Large	In shell - 1 bbl. - averages 3 to 3-1/8 bushels	500 per bbl. 700 - 750 per bbl. 900 - 1050 " "	-	-
	Medium		1050 - 2000 " "	-	-
	Small		135 - 160 per gal. 180 - 230 per gal. 300 - 350 per gal.	-	-
	Extra small		60 lbs. per bu.	-	-
Oysters, Northern	Count	Shucked 8 lbs. per gallon		-	-
	Select			-	-
	Standards			-	-
Periwinkles	-	In shell - sold by lb.		-	-
	Large	Shucked - 9 lbs. per gal. tin	500 - 600 per gal.	Meats	-
	Medium				-
Scallops	Large	Shucked - 9 lbs. per gal. in bulk	100 - 120 per gal. 150 - 170 per gal.	Meats	-
	Medium				-

FROZEN FISH BELONGS IN YOUR LOCKER PLANT^{1/}

By L. S. Christey*

My sincere thanks, Mr. Chairman and ladies and gentlemen for letting me come here today to sell you some fish.

As representatives of the National Frozen Food Locker Association, yours is a rosy future. I know how your industry grew in the years immediately preceding the war--continued to grow during the war as fast as priorities would permit--and, undoubtedly, will grow at a much increased pace when wartime restrictions are removed. Most of you have waiting lists now. Like many other progressive industries, you spend a lot of thought and money apologizing for wartime limitations on the service you can render--improving that service where you can, and laying a sound foundation for postwar expansion.

I have noted in your trade journals the sound advice that you must look forward to the day when locker facilities equal demand and you must sell occupancy. The merchandising policies you adopt now are extremely important in establishing a reputation of service and economy. One day that reputation will be as important and valuable as cash in the bank.

As I see it, you must convince your customers that the advantages of locker rental out-weigh the convenience of store-shopping. Three of your principal sales arguments are:

ECONOMY

QUALITY

VARIETY

Frozen packaged fish belong in your locker plant: because they will make you money while they save it for your customer; because they will give your customers fish with the flavor and goodness intact; and because they will add substantial variety to your offerings.

A. Economy--One of the chief economies offered by a locker plant is taking seasonal crops at the time of greatest abundance and consequent low price. Many of our fishery crops are as seasonal as agricultural ones and in normal times subject to as violent price fluctuations. The Fish and Wildlife Service publishes daily Market News reports from five of the principal market areas: Chicago, Boston, New York, New Orleans, and Seattle. Each carries summaries of the other four. They are distributed free to interested parties. In addition, we have available published articles which list the season of abundance for various fishery products. The several trade organizations and any reputable wholesaler will offer sound advice as to when to buy what fish.

All too often, we have heard complaints of fish costing too much money. Where fish are handled in a perishable form with consequent high ratio of loss; where they are handled in small lots with a high overhead--such high prices do result. But it is possible for you to buy and sell sizable lots of frozen packaged fish at a price which will please your customer while yielding a fair return to yourself. Good evidence of this fact is found in the popularity of fish with hotels and restaurants. It is not only point free--it makes them money.

B. Quality--I think it was Dorothy Parker who said, "Fish are like house guests--after three days, they both stink." She wasn't talking about frozen fish. I don't believe it is necessary to describe to you people the superiority of a quality frozen product over a perishable one that has been held allegedly "fresh" too long. I do want to emphasize that it is as true of fish as of corn on the cob, or strawberries.

One of the largest New England producers told me he wished I would strike the word "stink" from my vocabulary. Perhaps that would be wise, but it wouldn't alter the fact that stale fish do--stink, nor the fact that fresh and fresh-frozen fish do not. As you know, in the early days, freezing was often the last resort when it became apparent the product could not be moved fresh and after the merchandise had already deteriorated. Freezing will check but cannot undo damage. There was, then, a prejudice on the part of many consumers against frozen products. The elimination of those mistakes through better freezing methods and freezing good merchandise is teaching the consumer to expect better than average rather than worse than average quality from frozen products. The phenomenal growth of your industry proves this conclusively.

Many of you are from the Midwest. The heaviest concentration of your industry is there. It is precisely there that the marketing of frozen fish represents the greatest advantage.

* Chief, Market Development Section.

^{1/}Address before the National Frozen Food Locker Association, September 25, 1944.

Five hundred miles is about the practical limit for shipments of most fresh fish. Today with transportation less predictable and subject to unusual delays, one cannot rely even on that distance. True, retailers can buy frozen fish and hope they sell it before it spoils but this does not compare with the quality you can offer in fish kept frozen until the customer takes it home.

Reliable producers can be depended on to supply you with quality merchandise. Some bad mistakes were made during the first years of the war when the market was strong enough to absorb even poor merchandise. The reliable firms regret those mistakes and are determined not to duplicate them. They are keenly interested in your industry as a large potential market and will cater to it. They have already done much and have extensive postwar plans for doing more to insure quality. I look forward to shorter fishing trips, better refrigeration at sea, faster unloading, better processing, better packaging, and improved freezing. I feel confident you will be able to offer your customer a convenient and attractive package of pure fish ready to cook and with the fresh tang of the sea intact.

C. Variety--Not the least advantage to you, in including fishery products in your merchandising plans, is the variety it offers. People can get tired of beef--or do you remember the days before red points--they can even get tired of all the meats. I believe that it is self evident that it is sound salesmanship for you to offer your patrons as wide a choice of commodities as possible. First, because the more variety in the locker, the more the patron depends on the locker and less on the store. Second, because, after all, you are selling space.

Fishery products not only offer a change from meat, they offer a wide variety in themselves. Too often fish sales are limited to a few varieties produced locally. Yet our records list over 160 species taken commercially. The list in the June issue of one of your own trade magazines of fish which had been frozen occupied almost a column. What eating there is to be found in the list! The shellfish: Shrimp, tangy and succulent and a score of ways to prepare it, ranging from the easily prepared and always popular cocktail to such entrees as French fried or creamed-on-toast. Oysters are frozen commercially at the height of their goodness and in that form always "R" in season. Frozen crabmeat is a staple item--but try frozen Dungeness crabs cracked and eaten from the shell, or the soft-shell crab from Chesapeake Bay. Someone in your area will have enjoyed the former in the West, or the latter in the East, and if he doesn't make some converts, I miss my guess. Individually wrapped steaks of salmon and halibut from the Northwest or swordfish which may come from either California or Long Island are sure to please. New England lobster is practical and delicious though not inexpensive. The Great Lakes will contribute such delicacies as lake trout and whitefish and such staples as pike and perch. But the bulk of the sales will probably be in fillets--boneless tenderloins with no waste--parchment wrapped in convenient quantities and then packed in cartons to meet the needs of you and your customers. From the cold waters of the Atlantic come cod, haddock, pollock, perch, whiting, mackerel, sole, croaker, and sea trout. From the South Atlantic and Gulf come mullet, red snapper, grouper, and pompano, the aristocrat of fish. The Pacific yields the salmon and halibut, already mentioned, plus the fillets of the rapidly expanding trawl fishery. The list is long, the products are all excellent.

D. Practicability--It is altogether practical for your patrons to hold fish in their lockers regardless of whatever commodities they or their neighbors have in storage. The technologists of our Service have worked intensively with the problem and report there is no danger of a transfer of odors when fresh fish are adequately wrapped and properly frozen. There is, however, a risk I should warn against. Sportsmen have brought back a creel of fish that have been in the sun too long and put them in their unit to freeze at a temperature of plus five. That can have some unpleasant results. A locker plant operator should guard against this. Such patrons can be accommodated by insuring proper wrapping and by freezing the fish directly on the coils at low temperatures. Freezing fish requires care. Frozen fish can be safely stored.

E. Your Help Is Needed--I believe that merchandising fish in your locker plants will pay dividends. Right now, it will also be of real service to the war effort. As you know, freezer facilities throughout the Nation are jammed. The Army has said that it must have more space for meat and holiday poultry. To secure that space, the War Food Administration has had to issue an order (WFO-111-1) which, among other things, restricts the space frozen packaged fish can occupy in commercial freezers. To comply with the terms of that order,

several million pounds of fish should be withdrawn from storage immediately. By purchasing packaged frozen fish now, you will help insure that our boys receive adequate supplies of meat and that turkey dinner at Thanksgiving and Christmas.

F. We Will Help--In cooperation with the War Food Administration and producer organizations, we are inaugurating a campaign to move fish. I believe you will see evidences of this and find your customers in a fish buying mood. In addition, we stand ready to give any special assistance you may require. We have technologists who can reply to technical questions on fish storage. We have home economists who can supply information on fish cookery. We have recipe books. If your organization or any group within your organization wishes to attempt an active campaign, we would be pleased to cooperate and assure you of substantial support from the industry.

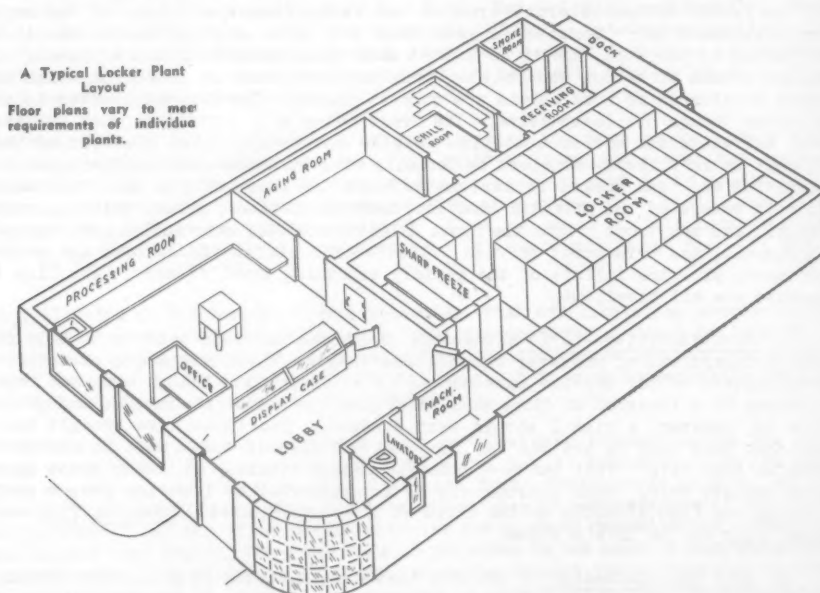
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THE DISTRIBUTION OF FISH BY FROZEN FOOD LOCKER PLANTS

By Leo Young*

In August 1944, the Fish and Wildlife Service established in the Division of Commercial Fisheries a new Market Development Section for the purpose of aiding the fishing industry to enlarge the number of distribution outlets and thereby increase the consumption of fishery products. One of the first acts of this Section was to survey the frozen food locker plant industry. Some of the findings follow:

Locker plants are becoming increasingly important in food distribution because of their freezing and storage facilities. They are in a strategic position to aid in balancing the Nation's food supply. Today, there are approximately 6,000 locker plants in this country. These plants have an average of more than 300 lockers each with a capacity of about 300 pounds of food per locker. The entire holding capacity of all plants is estimated to be greater than 600 million pounds, and a turn-over occurs about three times a year.



The growth of locker plants has been phenomenal. There has been a 350 percent increase in plants in the last six years, and a 30 percent gain in the average number of lockers in each plant. Increases are continuing in spite of priority limitations, and the rate is expected to accelerate when the restrictions are removed.

* Fishery Marketing Specialist.

Approximately 75 percent of the frozen food locker plants are in communities of less than 5,000 population. Furthermore, most of the plants are in the midwestern and central states where fish consumption is the lowest.

Some of the plants engage only in storing frozen foods in patrons' lockers. Others participate in the retailing and wholesaling of foods, on a large scale. Many services are made available to the customers also. Butchering of cattle, hogs, and other animals is common; as is dressing of meats, poultry, and, sometimes, fish. Curing, smoking, and packaging of many products is done in addition to freezing and storage.

The Locker Industry is well organized. It is represented by the National Frozen Food Locker Association with offices located at 212 Old Colony Building, Des Moines, Iowa. In at least 41 of the States, there are state locker associations, and the members of these, in turn, belong to the national organization. The total number of member plants in the national association is known to be over 2,000; more are joining rapidly.

A recent invitation to appear before the National Convention of Locker Plant Operators in Columbus, Ohio, was accepted by Leroy S. Christey, Chief of the Market Development Section. His address, "Frozen Fish Belongs In Your Locker Plant," may be found on page 10 in this issue. The writer has been invited to address, in October, the members of the Wisconsin Association at their convention, and to present a plan for the distribution of fish through locker plants. In addition, letters have been written to officers of other State associations to ascertain the attitude of locker plant owners toward the prospect of merchandising fish. In some instances, the plan was submitted in writing. The response, in all cases, was enthusiastic beyond expectations. Operators were not only interested, but they were anxious to merchandise fish.

There are ample reasons why operators should be enthusiastic about the enlarging of distribution of fish through their plants. We have been told that, under present conditions, the operators can no longer depend on meat butchering and storage as major sources of income. Yet meat products occupied, at one time, more than 50 percent of the total locker storage space. Under present conditions, fishery products can serve as the substitute because of their abundance. Some locker plants have stored and marketed fish in volume, but generally speaking, these products have been woefully neglected. Although their value as a source of income has not been fully appreciated, profit can be derived from them in several ways. The seasonal character of the supply of many species of fish enables operators to obtain them at reasonable prices and in prime quality during certain periods for storage into seasons when these varieties are not so readily available. Locker operators in no way share the unwarranted prejudice that some people have against frozen fish. On the contrary, they accept frozen equally with fresh or processed foods.

When operators help themselves by selling fish, patrons also are benefiting. No foods are better, and few are equal to fish in all-around food value. Proteins, minerals, fats, and vitamins are abundant in many species, making fish nutritious and healthful.

Those who dislike to handle fresh fish will find that frozen prepared fish can be handled with as little bother as most other commodities. Fish already packaged and ready for storage require no additional processing, a feature locker operators like.

Because of the recent high prices for some species of fish, and because of the difficulties of transportation, operators have not been inclined to make purchases of fish.



Under price regulations operators have not had sufficient price margin to permit them to buy from wholesalers in nearby markets and resell to patrons at a profit.

To serve the public interest and aid the locker plant industry accustom itself to the handling of fishery products, this plan has been suggested by this Service: Let the state associations act, in theory or fact, as the buying agencies for member plants. The locker plant operators in each state, can place their orders with their associations, which will, in turn, pool all orders. Purchases can then be made in large quantity, and shipments can be made from producing areas or other markets in refrigerated carload or truckload lots to one or more centralized points within the State. Distribution to the locker plants can be made from these points in two ways:

1. Pick-ups can be made by trucks owned by the locker operators; or
2. Commercially rented trucks can be used to distribute the fish upon arrival.

The operators demand excellent quality, fair prices, and an assured supply. They believe that on their part merchandising fish would be simplified if cartons could be made up to include an assortment of varieties in 1- and 3-pound packages, separately wrapped. In this manner, cartons might contain several 1- and 3-pound packages of cod, several 1- and 3-pound packages of haddock, and several 1- and 3-pound packages of other species. Operators realize well that there are many limitations due to processing and packaging difficulties.

The Fish and Wildlife Service will cooperate in every way to assure the success of this particular marketing program. Its personnel will aid and advise the locker industry in fishery technological and merchandising matters, when aid is sought, and they will serve the fishing industry, as in the past, in all matters pertaining to the development and improvement of the locker plant market for fishery products.

A list of all locker plants in this country is now being compiled and will be made available to the fishing industry upon request. A partial list, giving the names and addresses of officers of the State associations, follows:

STATE LOCKER ASSOCIATIONS

Alabama	A. F. Morton, President	Tuscaloosa
	Eric Alsobrook, Secretary	107 W. California St., Montgomery
Arkansas	James Wallace, President	Russellville
	J. Burks, Secretary	Forrest City
California	Maure Hurt, President	Hemet
	J. J. Hoey, Secretary	1930 Grove St., San Francisco
Colorado	H. L. Titus, President	Sterling
	C. O. Templin, Secretary	Fort Collins
Connecticut	W. G. Fyler, President	Simsbury
	R. M. Joyce, Secretary	Simsbury
Georgia	P. B. Green, President	Waynesboro
	Hoyt Turner, Secretary	Univ. of Georgia, Athens
Illinois	V. R. Walker, President	Watseka
	H. F. Knappenberger, Secretary ..	Macomb
Illinois Cooperatives	Dana Cryder, President	Minooka
	Frank A. Gougler, Secretary	608 S. Dearborn St., Chicago
Indiana	Howard E. Ullery, President	401 S. Notre Dame Ave., South Bend
	B. L. Trabue, Secretary	Rushville
Iowa	Glenn B. Holden, President	Washington
	Everett H. Shaw, Secretary	Minburn
Kansas	T. E. Reiff, President	Newton
	Geo. A. Filingier, Secretary	State College, Manhattan
Kentucky	W. F. Sutterlin, President	Frankfort
	Susan Hudson Ward, Secretary	Versailles

STATE LOCKER ASSOCIATIONS (Continued)

Michigan	Howard J. Knapp, President	Lansing
	J. M. Card, Secretary	Eaton Rapids
Minnesota	E. B. Nelson, President	Fairmont
	D. R. Card, Secretary	126 So. 8th St., Minneapolis
Mississippi	Ray C. Funnell, President	Tupelo
	W. L. Richmond, Secretary	State College
Missouri	Louis R. Uhrig, President	Carrollton
	W. M. Ratcliffe, Secretary	Chillicothe
Montana	Frank L. Stupca, President	Anaconda
	Sid G. Stewart, Secretary	Anaconda
Nebraska	Lawrence James, President	York
	Roy G. Myers, Secretary	Falls City
New Hampshire	Stanley Hayward, President	Milford
	J. H. Bodwell, Secretary	Concord
New Jersey	L. C. Leslie, Secretary	1617 Pennsylvania Blvd., Philadelphia 3, Pa.
New York	Mrs. Carolyn H. Chaney, President .	616 W. 8th St., Jamestown
	Robert E. Myles, Secretary	47 S. Broad St., Norwich
North Dakota	E. L. Anderson, President	Hillsboro
	J. H. Longwell, Secretary	Agricultural College Fargo
Ohio	Harry Flory, President	Eaton
	A. L. Sprague, Secretary	Jackson Center
Oklahoma	E. W. Simank, President	Stillwater
	Walter Hadley, Secretary	242 Key Bldg., Oklahoma City
Oregon	C. E. Reiman, President	Corvallis
	A. W. Oliver, Secretary	Oregon State College, Corvallis
Pennsylvania	H. G. Godshall, President	Lansdale
	Mrs. Kathryn W. Pennypacker, Sec. .	Oxford
South Dakota	John B. Wait, President	Chamberlain
	B. A. Thomas, Secretary	2210 W. Madison, Sioux Falls
Tennessee	Burgess Askew, Sr., President	704 Third Nat'l. Bank Bldg., Nashville
	J. C. Snow, Secretary	Same address as above
Texas	E. G. Spencer, President	4501 Montrose Blvd., Houston
	V. B. Shaw, Secretary	Quittman
Utah	Jos. S. Bennion, President	Taylorville
	Sherman P. Lloyd, Secretary	Pacific Nat. Life Bldg., Salt Lake City
Washington	E. B. Ballinger, President	Everett
	D. D. Stewart, Secretary	715 American Bldg., Seattle
Wisconsin	Alfred Cory, President	Atkinson
	L. E. Rothell, Secretary	Monroe

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DEPARTMENT OF LABOR AIDS FISHING INDUSTRY IN MANY FIELDS

In response to a request for information regarding those of its activities which concerned the fishing industry, the Secretary of the Department of Labor replied as follows to the Honorable J. Hardin Peterson, Chairman, Subcommittee on Fisheries of the Committee on Merchant Marine and Fisheries of the House of Representatives:

"The Department of Labor does not sponsor or administer any special projects designed principally to develop the production of aquatic food supplies. In the fields of conciliation, labor statistics, safety, and law enforcement under statutes which we enforce, however, the Department engages in general activities which at one point or another may affect the fishing industry and the conditions of the fisherman.

"The Conciliation Service, upon invitation of employers or employees in the fisheries industry, among others, aids in the amicable settlement of industrial disputes and the prevention of potential disruptions of production. During the last fiscal year up to and including May 1944, the Conciliation Service was active with respect to 39 disputes in the fishing industry involving 24,910 workers in the States of California, Florida, Massachusetts, Mississippi, Oregon and Washington, and in the Territory of Alaska.

"Fishermen are not subject to the wage and hour provisions of the Fair Labor Standards Act. Section 13(a)(5) of that Act expressly provides that neither the minimum wage nor maximum hour provisions shall apply

'With respect to any employee employed in the catching, taking, harvesting, cultivating, or farming of any kind of fish, shellfish, crustacea, sponges, seaweed, or other aquatic forms of animal and vegetable life, including the going to and returning from work and including employment in the loading, unloading, or packing of such products for shipment, or in the propagating, processing, marketing, freezing, canning, curing, storing, or distributing of the products or by-products thereof.'

This exemption applies to all employees who are engaged in occupations essential or incidental to the production or the reduction to possession of the products mentioned or in occupations essential to the movement of the perishable products to points of consumption or to the preservation of such products for future consumption. In addition, Section 13(a)(3) expressly provides that neither the minimum wage nor maximum hour provisions shall apply 'with respect to any employee employed as a seaman.'

"The fishing industry is also, for the most part, unaffected by the Walsh-Healey Public Contracts Act which provides standards of minimum wages, maximum hours, child labor, and working conditions for the performance of certain Government contracts. The Walsh-Healey Act does not apply to 'perishables'; and fresh fish, shellfish, salted and smoked fish are considered 'perishables.' Canned fish and canned seafood are not, however, considered 'perishables' and contracts for such items in an amount exceeding \$10,000 are subject to the terms of the Walsh-Healey Public Contracts Act.

"The child labor provisions of the Fair Labor Standards Act do apply to the fishing industry. Section 12(a) of the Act prohibits the shipment or delivery for shipment in commerce by any producer, manufacturer or dealer of any goods produced in an establishment situated in the United States in or about which within 30 days prior to the removal of such goods therefrom any oppressive child labor has been employed. 'Oppressive child labor' is defined in Section 3(1) to include (1) the employment of minors under 16 years of age in any occupation (other than employment by a parent of his own child in an occupation other than manufacturing or mining); (2) the employment of minors between 16 and 18 years of age in any occupation declared by the Children's Bureau to be particularly hazardous for the employment of children between such ages or detrimental to their health or well-being. None of the six hazardous occupations orders issued under this provision would appear to relate to minors employed in the fishing industry except possibly Hazardous Occupations Order No. 2, which declares that the occupations of motor-vehicle driver and helper are particularly hazardous for individuals 16 to 18 years old. Section 3(1) of the Act also grants authority to the Chief of the Children's Bureau to permit the employment of minors between 14 and 16 years of age in occupations other than manufacturing or mining if and to the extent she determines such employment is confined to periods which will not interfere with their schooling and to conditions which will not interfere with their health and well-being. The Chief of the Children's Bureau made such a determination and established such conditions under which she authorized the employment of 14 to 16 year olds in Child Labor Regulations No. 3 effective May 24, 1939, a copy of which is hereto attached. After request from certain raw shrimp operators for authority to employ minors under sixteen years of age under conditions not authorized in the Child Labor Regulations, the Chief of the Children's Bureau held a hearing on September 17, 1943, to determine in what occupations in raw shrimp houses it was necessary, for the war effort, to employ minors between the ages of 14 and 16 years and what safeguards should be established to protect their schooling and their health and well-being. Accordingly, the Chief of the Children's Bureau amended the regulations to permit employment of 14 to 16 year olds in raw shrimp houses and set up special relaxed conditions of employment for the raw shrimp houses for the duration of the war and six months thereafter. (See amendment to Child Labor Regulation No. 3 dated October 7, 1943, a copy of which is attached hereto.)

"Although the Women's Bureau has from time to time made various surveys of wages and working conditions in fisheries (for example, the study in 1935 of the potential markets for new staple canned fish and fish delicacies as an aid to developing industries to ameliorate the unemployment of women in New England; the study, in 1940, of the conditions of fisheries along the Pacific Coast; and a current report relating to the oyster-shucking industry along Delaware Bay, copy of which is attached hereto) no major investigations or surveys have been completed or initiated recently. The Bureau of Labor Statistics has compiled no current information with respect to the fisheries industry and does not segregate the fishery industry from other canning operations in data relative to accident exposures. The Division of Labor Standards similarly has never undertaken any special activities in connection with the operations of fisheries, although it is probable that field volunteers have contacted some of the fish canning plants in connection with the Division's safety promotion activities especially if they were listed as war contractors under the Walsh-Healey Act."

FISH AND WILDLIFE SERVICE SETS UP MARKET DEVELOPMENT SECTION

The Fish and Wildlife Service has announced the establishment of a new section on Market Development in its Division of Commercial Fisheries. The new section, which is headed by Leroy Christey, will give assistance to the fishing industry in solving its present marketing problems and those which will develop during the post-war period with anticipated increases in production.

The first problem to be undertaken by the Market Development Section is the serious marketing situation which has developed in New England as a result of insufficient freezing and storage facilities to care for recent increases in production. The staff is already at work collecting information on the causes of the large frozen inventories and is investigating conditions in mid-western areas which are the normal markets for quantities of New England fish. A specific program designed to relieve conditions in New England will be placed in effect shortly.

The Market Development Section will maintain close cooperation with the WFA and other interested agencies.

The activities of the new Fish and Wildlife Service unit are similar to assistance which that agency gave the industry for several years prior to the war in a comprehensive program carried out in a number of mid-western cities. This program was continued with considerable success until the war caused production to become the major problem of the industry and marketing problems assumed less importance.

Funds to finance the market development program are available from a small allotment provided by Congress "to develop and increase markets for fishery products of domestic origin."

In order that he may direct the market development activities, Leroy Christey is being detailed from the Material Facilities Branch of the Office of the Coordinator of Fisheries where he has been in intimate contact with the industry in connection with the processing of priorities for critical materials. He will continue to serve in a consulting capacity on special programs and problems connected with his previous work. Before joining the Coordinator's staff, Mr. Christey had been employed by the Fish and Wildlife Service for a number of years, his experience covering practically all fishing areas of the country and many branches of the industry.

U. S. PILCHARD FISHERY FACES HEAVY DEMAND FOR PRODUCTS

The Pacific pilchard fishery entered its 1944-45 season on August 1, with demands for its products so heavy that a catch of more than 1,000,000,000 pounds will be needed to meet military, Lend-Lease, and civilian requirements, according to the Office of the Coordinator of Fisheries.

The pilchard fishery, which furnishes nearly a fourth of the total yield of aquatic products in the United States and Alaska, provides the raw materials for a canned pack of 3,000,000 to 4,000,000 cases of pilchards or California sardines, and of more than 1,000,000 gallons of oil and 12,000 to 15,000 tons of meal for animal feeds.

Because of unfavorable conditions during several recent spawning seasons, pilchards are expected to be somewhat less abundant this year and the industry will find it necessary

to operate with maximum efficiency to take full advantage of available supplies. While individual boats will probably make catches of normal size, schools of fish may be scattered and without careful organization of operations, the total catch may decline.

The Coordinator's Office has completed arrangements with the Navy for two different types of experiments designed to aid fishermen in locating schools of pilchards, which swim at or near the surface and are usually caught at night, when they can be seen by phosphorescence. One of the tests, being made for the first time this year, is designed to show whether the Navy's extremely sensitive sonic depth-finding apparatus can be adapted to locating schools of pilchards swimming too deep to be sighted at the surface. These tests, which are scheduled to begin immediately, will be concentrated in the area between San Francisco and Monterey, where some of the principal pilchard fishing grounds are located.

Dr. L. A. Walford, a biologist of the Fish and Wildlife Service who is thoroughly familiar with the pilchard fishery, will accompany a naval vessel on its routine cruises through the fishing area. If it is found feasible to locate and identify schools of pilchard with the echo sounding instruments, naval patrol vessels along the coast will be instructed to notify the fishing fleet through the Coordinator's Office of the location of schools.

Apparatus now in use by the Navy, even if it proves adaptable to locating fish, will not be available for commercial use until after the war. However, a somewhat similar, although much less sensitive, device is part of the equipment of many fishing boats and has been used with some success in detecting schools of herring in British Columbia, southeastern Alaska, and New England.

Experiments begun last season in the use of Navy blimps to spot schools of pilchards from the air will also be continued. Tests made during January and February indicated that observers with previous experience as mast men on pilchard boats could distinguish schools of pilchards from other fish such as tuna. The position of the fish was then radioed to shore and the fishing crews were notified so that they might operate that night in areas where the fish were concentrated. While useful, the method has several limitations: schools cannot be sighted in rough weather, which disturbs the surface, visibility is at its best only around the middle of the day, and the schools do not always appear near enough to the surface during the day to be sighted.

The boat situation in the pilchard fishery is definitely better than it has been for several seasons, officials of the Coordinator's Office said. Although the fishery has been operating for several years with a fleet greatly depleted by the requisitioning of boats by the Navy, it is again approaching its normal size as a result of the return of many of the vessels and new construction.

A netting shortage, which was threatened earlier in the year, is believed to have been averted by action taken by the WPB at the recommendation of the Fishery Coordinator. Netting manufacturers were authorized to concentrate on the manufacture of netting for the pilchard fishery during June and it is believed that an adequate supply is now in the hands of the fishermen.

For the second consecutive year, the pilchard fishery is operating under a production program administered by the Coordinator of Fisheries in the interest of obtaining maximum production and insuring a proper division of the catch among canned fish, meal, and oil.

1944 SWORDFISH LANDINGS LARGER THAN EXPECTED

Swordfish, expected to be a missing item in seafood markets this summer, is arriving in New England fishing ports at a rate reminiscent of pre-war days, the Office of the Coordinator of Fisheries reported on August 13. Contrary to all pre-season predictions, approximately 160,000 pounds of swordfish have already been landed at Boston and Gloucester, and over 100,000 pounds at New Bedford and Woods Hole. The total season's landings at Boston and Gloucester are expected to reach 400,000 pounds--the largest since 1941 at those ports.

The fleet of 30 to 40 harpooners that operated out of Boston and Gloucester before the war had been reduced to three or four boats in recent years because of the good money to be made in the rosefish and mackerel fisheries. As recently as June, it was generally predicted that landings of swordfish this year would be confined to incidental catches.

As a result of recent developments, about 8 large vessels are now operating for swordfish out of Gloucester and one from Boston, while the New Bedford swordfish fleet consists of more than 20 harpooners or about its normal size.

The revival of swordfishing has been brought about chiefly by the lack of shore plant facilities for filleting, freezing, and storing rosefish and mackerel, the Coordinator's Office explained. Swordfish, unlike these species, can be handled easily and does not require much labor for processing.

The fishery for swordfish is largely confined to the northern part of Georges Bank, which lies southeast of Cape Cod, and the "gully" between Georges and the adjacent Browns Bank. Although fishing normally begins in June, a month of foggy weather on the banks, the most profitable swordfishing is carried on during July, August, and September. Some swordfishermen formerly went as far east as the Cape Breton area, but as long as the fish are plentiful on the nearby grounds these long trips are avoided.

Harpooners out of New Bedford and Woods Hole make most of their catches of swordfish around Block Island, No Man's land, and other southern New England grounds.

MARYLAND CATCH RECORD SYSTEM IMPROVED

An improved system of catch recording has been instituted for the fisheries of Maryland cooperatively by the Maryland Department of Tidewater Fisheries, the Maryland Department of Research and Education, and the U. S. Fish and Wildlife Service.

After consultation with commercial fishermen, specially designed triplicate record sales pads were prepared for the various types of commercial gear fished in Maryland waters. Each licensed fisherman has been provided record books for the gear he operates and instructions for their use. The original sales slip is to be returned to the State fishery offices.

Catch information is to be tabulated by punch card machines. After the cards are prepared, it will be possible to quickly determine the catch by month, gear, water, county, or species or any combination of these data. The system will provide information on the condition of the resources of such accuracy and detail that it can be used as the foundation for sound and practical measures to maintain and increase the yield of fish in Maryland waters.

WFA REPORTS ON FISH SUPPLIES FOR 1944

Again this year, supplies of fresh and frozen fish will be much more plentiful for civilians than canned fish, according to the War Food Administration. Although this year's pack of canned fish is expected to be slightly larger than last year's, heavier demands for canned fish from U. S. military and war services will leave stocks in grocery stores less than half as large as usual peacetime supplies.

Catches of some seasonal varieties of fish are now unusually large, and good supplies of fresh fish are expected on the market, differing with the season and the part of the country. In New England, fresh mackerel is now particularly abundant and prices reasonable. In the Middle Atlantic region, fresh croakers, sea trout, butterfish, sea bass, and mackerel are good buys.

Stocks of frozen fish in cold storage are the largest on record for this time of year--50 percent larger than a year ago. Larger than normal supplies of frozen mackerel fillets are stocked in the East--so much larger, in fact, that the WFA is urging housewives to buy mackerel, both fresh and frozen, at this season to relieve the storage situation and prevent waste of this excellent food. Other frozen fish in volume supply are cod fillets, whiting, hake, ocean pout, and haddock fillets.

As for canned fish, salmon and California sardines (pilchards) will be most abundant on the market, but the fancier varieties of salmon will be hard to find on grocery shelves because most of this stock will be taken by the military. The less expensive grades of canned salmon, however, are quite as valuable nutritionally and good in flavor. Other canned fish which will be for sale in smaller quantities are tuna, Maine sardines, mackerel, and flake fish.

WFA ANNOUNCES POLICIES FOR SELLING GOVERNMENT-OWNED FOOD STOCKS

Food released from Government-owned stocks for the civilian trade is being offered for sale in various ways, the WFA announced on August 7. It is improbable that any single procedure will govern all cases. Nor does the fact that a procedure has been or is now being followed mean that it will be followed in all future instances. The nature and quantity of the commodity, its location and condition, and the state of the market are factors to be considered in determining which one of several methods of disposition should be employed. Accordingly, any statement of policy concerning the sale or disposition of Government-owned food commodities should take full account of all qualifying circumstances. During the current period of relatively short supply, it has been found practical in some instances to offer the commodity first to the original vendor or processor at ceiling prices less the usual trade discounts and reasonable allowances for relabeling and repackaging. Any remaining quantity is then offered on the same terms to all processors of the commodity. In both instances, the offers are made directly to the respective processors or vendors and information that such an offer is being made is promptly released to the trade and the public. Two things may be said of this procedure. First, it seeks to utilize the normal distributive facilities of industry in returning the commodity to civilian markets. Second, it presents a method of getting the commodity back into civilian channels with a minimum of shock to industry--an obligation that industry recognizes and accepts. Sales can be made, and on occasions are being made, through the services of established food brokers. Here, again, distribution goes through normal channels.

There are occasions when other methods of disposition are expedient. The product may be so out-of-condition that it cannot be offered in its present form for sale into civilian trade channels. It may, however, be possible to recondition or use it in the making of another product. In such instances, the offer is made to the industry that can use the commodity. The sale may be by negotiations directly with representatives of the industry or on the basis of competitive bids.

The same procedure may be followed in the sale of small lots or out-of-position lots.

It may be proper, in these instances, to limit bids or negotiations for a commodity to a certain area or to definite trade groups, depending upon the circumstances of the particular case.

In the case of quantities of certain foods, such as potatoes purchased under the Price Support Program, an offer of sale back to the original producer is, of course, out of the question. If supplies are in excess of needs for human consumption, certain commodities are converted into industrial uses. Other quantities may be held and offered for sale later when needed to meet deficiencies in the regular supply.

It is important, then, to keep in mind that a sales procedure must of necessity be kept flexible. Any method of sale is best judged by its observance of these objectives:

1. Prompt and orderly movement into civilian trade channels of foods released from Government-owned stocks.
2. As little disruption of established markets as possible.
3. Protection of the Government's investment in the food.
4. Full information, and adequate notice to all interested trade factors.

Information On Sales--To present full information to the public and adequate notice to the trade of sales of food surpluses, the following procedure is followed regularly in the preparation and issuance of informational releases and reports on sales of Government-owned food stocks:

A. When food stocks are offered to the original vendors:

1. A press release gives the following information:

A brief statement of the fact that the offer is made only to the original vendors in order to use their normal distributive facilities.

The commodity being offered for sale.

How packed.

The quantity.

The name or names of the original vendors and addresses.

Any other statement needed to expedite the sale of the commodity.

2. This release is distributed immediately to wire services, trade association representatives, and others interested. Copies are mailed to a selected list of trade journals, associations, farm papers, etc., depending on the commodity.

The information is sent by leased wire to WFA's Office of Distribution regional offices in New York, Atlanta, Chicago, Dallas, and San Francisco, to be localized and distributed to wire services, trade press, and other outlets, and to district representatives for further local adaptation and distribution.

Copies of the release are sent immediately to the Office of War Information for further distribution if OWI deems it advisable.

Further distribution is made by briefing the information in WFA's weekly Food Trade Letter, which is sent to trade groups and other interested parties throughout the country.

- B. When food stocks are not purchased all or in part by the original vendor and are offered for sale to processors of a like commodity:

1. A press release is issued stating that the commodity is being offered to like processors to make use of their normal distributive facilities.
2. It states further that the food was offered to the original vendors and gives the quantity originally offered and the remainder being offered.
3. Location and how packed, and any other statement needed to expedite the sale is included.
4. Distribution is made as in "A".

- C. A procedure is being worked out in cases where foods are not purchased by either the original vendor or processors of like commodities.

- D. When sales have been completed:

1. As sales are completed and the abstract of sale is available, a sales report (Information Sales Report) is made and sent to all who have requested this type of information. A mailing list based on these requests is being built up. This information on completed sales is rushed to regional and district offices so local trade interests will know who purchased the food.
2. This report includes the following: Commodity, quantity, location, price--by units and total,--and name of purchaser

- E. Once a month a round-up of sales is issued in the form of a trade release. The release gives the commodities sold during the period along with quantity and price received.

NETTING LIMITATION ORDER REVISED BY WPB ON AUGUST 29

On August 29, the War Production Board issued a revised order limiting the production and sales of fish netting. Excerpts from the revised L-282, issued August 29, follow:

(b) Definitions. For the the purposes of this order.

(1) "Seine twine" means any type of cabled or hawser laid twine of cotton, or other materials, customarily used in the production of netting.

(2) "Commercial fish netting" means any type of netting used by commercial fisherman for the taking of fish (including shell fish) or for the taking of bait (except bait for sport fishing).

(c) Restriction on production and

sales. (1) No person who produces during any calendar month more than 100 pounds of netting made of seine twine shall produce (either by machine or by hand), or process in any stage of production, any netting except

(i) That required to fill specific military orders for camouflage netting; or
(ii) Commercial fish netting.

(2) No such person shall sell or deliver any netting which he knows or has reason to believe will be used for any purpose other than camouflage or for

the taking of fish or bait for commercial purposes.

(f) Reports. All producers of fish netting shall on or before the 10th day of each calendar month file Form WPB-2696 as specified in said form. This reporting requirement has been approved by the Bureau of the Budget in accordance with the Federal Reports Act of 1942.

WPB RESTRICTIONS RELAXED IN CUTBACK OF FIBER PRODUCTION

The War Production Board announced on August 10, that in the event of cutbacks or terminations of Government textile contracts, WPB may, in the case of certain items, grant temporary exemptions from the restrictions of Conservation and Limitation orders governing production, sale, use, or delivery of those items, to fill essential civilian requirements.

The action was taken in amendments to Conservation Order M-328. The items affected by the revised order are contained in Schedule A of the regulation.

Materials and Products Covered by Conservation Order M-328 in Schedule A which affect the fisheries follow:

Manila, agave, istle, hemp (*Cannabis sativa*), Sunn hemp, raffia, flax, jute, coir yarn and other fibers, when used for cordage (rope and twine), and cordage products made primarily therefrom. P-56, P-98-b, M-84.

Sponges, marine.

WPB RESTRICTS SALES OF SEINE TWINE

To meet military and naval procurements as well as requirements of the war food program for seine twine, hawser or cabled cord, the WPB on August 2, issued directions to producers, sharply restricting sales and deliveries of the products.

In addition to regular Navy, United States Maritime Commission and War Shipping Administration needs for these materials, the Army has placed orders for large supplies of seine cord, used in the manufacture of camouflage nets, WPB explained. Under the war food program, there have been heavy purchases of netting for the fish catch, of which a large percentage goes to the Armed Forces.

The directive requires that, effective August 15, 1944, producers may not sell or deliver any seine twine, hawser or other cabled cord, except on a preference rating. These ratings may be assigned (a) on Form WPB-2842, (b) on Form WPB-547 (Distributor's application for preference rating), (c) by the Foreign Economic Administration, (d) in connection with an authorization of the Canadian Cotton Administrator, (e) or as specifically authorized in writing by the WPB.

The following transactions are excepted from the foregoing restrictions:

1. Sales made directly by producers to a consumer for his own use, provided that not more than 25 pounds per month may be sold to any one customer.
2. Deliveries made prior to October 1, 1944, on orders accepted prior to August 15, 1944, from the Army, Navy, Maritime Commission, or War Shipping Administration.

The direction was issued pursuant to Conservation Order M-328.

OPA FISH ADVISORY COMMITTEE NAMED

Appointment of a Fresh and Frozen Fish Industry Advisory Committee, which includes eastern, southern, midwestern, and western representatives of the industry as well as all segments of the trade, was announced on August 2 by the OPA. The committee will work with OPA on all problems involved in price control for fresh and frozen fish and seafood.

Members of the committee are as follows:

John Fulham,
Fulham and Herbert,
14 Fish Pier,
Boston, Mass.

L. A. Greene, Merchandising and
Advertising Mgr.,
40-Fathom Fish, Inc., Fish Pier,
Boston, Mass.

Jerome Kiselik,
Flag Fish Co.,
108 South Street,
New York, N. Y.

John-Del Torchio, Pres.,
Cape Ann Fisheries,
Gloucester, Mass.

Capt. John G. Murley,
Fairhaven, Mass.

Sol Broome, Pres.,
Sol Broome and Co.,
Peck Slip, New York, N. Y.

William Hilgenberg,
Seaboard Fish Co.,
Baltimore, Md.

Harry Tillman, Pres.,
San Juan Fishing & Packing Co.,
Seattle, Wash.

Lionel Shatz, Sec. & Treas.,
A. Paladini, Inc., 542 Clay St.,
San Francisco, Calif.

T. J. Sandoz, Vice Pres.,
Columbia River Packers Assn.,
Astoria, Oregon.

R. P. Fletcher, Pres.,
Booth Fisheries,
309 W. Jackson Blvd.,
Chicago, Ill.

Roy Jensen,
Hansen and Jensen Fish Co.,
Escanaba, Michigan.

Arthur Jarrell,
Jarrell and Rea,
429 Penn Ave.,
Pittsburgh, Pa.

Jack Yeomans, Pres.,
Atlanta Fish Inc.,
Atlanta, Ga.

Sol Fass, Pres.,
Isaac Fass, Inc.,
Fortsomouth, Va.

Harry McCreary, Pres.,
Florida Comm. Fisheries Assoc.,
Tarpon Springs, Fla.

O. L. Carr,
Mid Central Fish Co.,
1656 Washington St.,
Kansas City, Mo.

Thomas P. Holcombe,
Indian Ridge Canning Co., Inc.,
Houma, La.

PUBLIC HEALTH SERVICE STATES POLICY ON SHELLFISH IMPORTS

On August 14, the U. S. Public Health Service addressed the following notice to State Health Officers and other interested persons:

"For a number of years the Public Health Service has listed on the Approved List of Shellfish Shippers the names, location, and certificate numbers of Canadian shippers whose sanitary certificates have been approved by the Department of Pensions and National Health of Canada.

"In thus listing the Canadian shippers the impression has been created that the Public Health Service is cooperating with the Canadian Provincial health departments in the shellfish control activities in the same manner as it is with the State health departments and that the Canadian shippers are listed because the Service has approved the activities of the Canadian regulatory authorities. This is not the case.

"Under existing law the Public Health Service has no authority to set up requirements for the importation of shellfish or other food products into this country. Further, it has no authority to inspect the growing areas or plants where such food products may be handled or processed. Neither does it have authority to expend funds for such inspections.

"The Food and Drug Administration of the Federal Security Agency does have legal authority to control the importation of such food products and is actively engaged in carrying out these functions under existing law."

"In view of these considerations the following policy will be pursued in connection with the importation of oysters and other shellfish into the United States:

- "(1) The Public Health Service will not undertake to inspect shellfish bearing areas or processing plants located in foreign countries, nor will it issue or endorse certificates to importers of such products from such countries.
- "(2) The Public Health Service will interpose no objection to the importation of such food products, responsibility for such importations being that of the Food and Drug Administration.
- "(3) The Public Health Service will interpose no objection to the interstate transportation of such shellfish or food products which may be imported. The Public Health Service, however, will act to protect the public health should such interstate shipments be determined to be detrimental to the health of persons consuming such imported products.

"In accordance with this policy, the Service will no longer publish in its lists of approved shellfish shippers information relative to Canadian shellfish shippers."

ARMED FORCES RETURN 13 MORE FISHING VESSELS

The War Shipping Administration on August 9, announced the return to their owners of 13 fishing vessels requisitioned for use by the Armed Forces. Of 600 fishing boats requisitioned for emergency use by the Navy, Army, and Coast Guard, 142 fishing vessels, most of which had been operated under bareboat charter, now have been released to WSA by the military.

Approximately 2,500 vessels of 1,000 gross tons and under were requisitioned for use in the war--2,000 for title and 500 on a bareboat charter basis. These include fishing vessels, tugs, barges, small tankers, launches, cruisers, and yachts. Vessels to which title was taken are now being made available to WSA in considerable number and will be resold to their former owners, or sold to the public by competitive sealed bids.

Below is the list of fishing vessels that have been redelivered in June and July.

Purse Seiners redelivered at San Francisco:

Name of Vessel	Owner	Name of Vessel	Owner
SANTA RITA	Giovanni Compagno	NEW REX	Mariano Torrente
EL CAPITAN	Frank Spadaro	CITY OF MONTEREY	Horace E. Balbo

Dragners and Trawlers redelivered at Boston:

Name of Vessel	Owner	Name of Vessel	Owner
VENTURE II	Venture II	TRITON	Triton Trawling
BABY ROSE	Joseph Ciarametaro	ST. GEORGE	Clyson J. Coffin
ATLANTIC	R. O'Brien & Co.	ARLINGTON	Trawler Arlington
WINCHESTER	Trawler Winchester	NORTH STAR	Gen'l. Seafoods Corp.
WILLIAM H. KILLIGREW	Elmer Jacobson		

NEW FISHERY LEAFLETS

In July and August, the Fish and Wildlife Service released the following fishery leaflets. Copies can be obtained from the Service, free of charge, at the Merchandise Mart, Chicago 54, Illinois.

Number	Title
15	Lake Trout. (Revised July 1944).
64	Construction and Operation of Lobster Fishing Gear.
66	Preservation and Care of Fish Nets.
67	The Top Minnow - The Mosquito Destroyer.
68	Sea Nettles or Jellyfish.
69	Markets and Recipes for Fresh-water Turtles.
70	The Treatment of Fish Diseases.
72	Culture of Hard Clams.
73	Culture of Soft Clams.
76	The Black Basses.
77	The Fur-seal Industry of the Pribilof Islands, Alaska.

Sectional Marketing Review

FISHERIES OF ALASKA

Numerous changes have occurred in otter trawling equipment and methods on the Pacific Coast, according to the September report of a Service Fishery Engineer recently detailed to the Ketchikan Technological Laboratory. He will participate in exploratory shrimp trawling investigations planned to begin early in October for a period of three weeks to three months depending upon results obtained.

After examining several of the newer type sardine vessels in Ketchikan, he reported that two had a main power plant consisting of twin engines driving a single propeller which, on the basis of economy of space and increased capacity, are far ahead of designs of two years ago. In addition, much of the bow heaviness has been eliminated. One vessel was equipped with an entirely different type of purse seine winch than that ordinarily used. A single cable drum formed an integral part of the former purse winch casting end and was driven from the regular winch shaft. This results in a much more efficient mechanism for brailing the catch and strapping in the seine. The fishermen had to obtain this equipment in Canada.

Otter trawling methods have also undergone considerable improvement. Formerly, two ropes, 20 fathoms long, were used between each door and a wing of the net. After the doors had been raised, the vessel went full speed ahead to float the net and then backed up full speed. The spreaders were then carried midships and they and the net strapped aboard. Under the present system, two rings on straps are attached to the back side of the doors to stop the spreaders and act as a run for them. When hauling, the doors are raised to the towing

davits aft, hooked fast, and the main line removed from the doors. The cable spreaders are then reeled in until the net reaches the davit. The net is then lifted by the boom tackle and worked amidships where it is unloaded.

This improvement is reported to render fishing possible from the large sardine type vessel under bad weather conditions. If the trawl catches an obstruction on the bottom in this kind of weather, however, very little ground gear can be recovered. Probably the use of more substantial equipment and trawls is the remedy. It is reported that one vessel is being rigged to handle 700 fathoms of 5/8-inch diameter cable. Until the present, 300 fathoms of 3/4-inch cable has been the limit for most of the fleet. Thus, it appears that there is a trend to work in deeper water and under more severe weather conditions. Several of the vessel operators believe that the future of the fishery lies in larger vessels and fishing on deeper banks.

Fresh Fish Trade

JULY LANDINGS AT THREE PORTS 14 PERCENT ABOVE 1943

Landings of fishery products at the ports of Boston and Gloucester, Mass., and Portland, Maine, in July totaled 45,259,000 pounds, 10 percent above June, and 14 percent above July 1943, according to the Service's Current Fishery Statistics No. 141. The value of the landings to the fisherman was \$2,111,154, or 3 percent higher than that of June and 2 percent more than July 1943. The weighted average price, however, was 4.66 cents per pound compared with 5.03 cents for June and 5.23 cents for July 1943. Rosefish, mackerel, haddock, and cod composed 87 percent of the total landings.

Landings by ports were: Boston, 15,613,000 pounds, valued at \$910,878; Gloucester, 27,011,000 pounds, valued at \$1,106,991; and Portland, 2,635,000 pounds, valued at \$93,285. During the month, 251 vessels made 1,014 trips to the fishing grounds compared with 214 vessels which made 1,100 trips in July 1943.

In the first seven months of the year, 210,075,000 pounds, valued at \$11,992,359, were landed, an increase of 12 percent in volume, but a decrease of 16 percent in value compared with 1943. Declines in landings were reported at Boston and Portland, while Gloucester showed an increase of 24 million pounds. The 7-month over-all weighted average price was nearly 2 cents per pound under that for 1943, averaging 5.71 cents compared with 7.56 cents.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	July 1944		June 1944		July 1943		Seven mos. ending with July--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	1944		1943	
Cod	6,993,274	5.97	4,709,417	6.15	2,561,281	7.41	42,258,843	6.76	27,578,869	9.78
Haddock	7,190,853	6.82	7,593,282	6.85	6,492,441	7.74	57,318,978	7.37	61,976,275	6.99
Hake	427,984	5.32	511,387	5.51	278,797	5.23	1,930,658	6.32	1,740,318	7.87
Pollock	595,074	4.39	540,222	4.46	334,707	5.12	8,606,005	5.27	7,125,003	8.58
Cusk	126,386	5.49	119,086	5.48	73,700	5.67	666,485	6.21	749,492	8.87
Halibut	9,031	17.03	19,202	18.08	2,293	19.28	131,259	17.82	159,417	24.49
Mackerel	9,555,293	3.91	7,869,197	5.32	9,535,518	5.05	23,377,431	4.63	17,261,495	5.53
Flounders:										
Gray sole	147,500	6.96	185,218	7.03	194,585	7.39	1,275,820	7.76	1,531,726	9.50
Lemon sole	114,760	8.00	147,107	8.11	131,459	11.84	1,563,888	8.50	1,893,305	11.40
Yellowtail	111,620	4.50	85,211	4.41	177,435	4.87	1,205,279	6.09	1,949,289	7.25
Blackback	103,415	6.93	101,897	6.99	148,295	7.53	798,374	8.46	888,435	8.54
Dab	178,928	4.40	552,323	4.54	344,763	4.88	1,892,380	4.99	2,060,693	6.16
Other	-	-	775	-	-	-	1,090	-	565	-
Swordfish	43,543	29.57	-	-	72,728	30.00	43,643	29.57	72,728	30.00
Rosefish	15,777,775	3.42	15,053,469	3.75	12,548,682	3.69	58,745,693	3.82	50,358,405	4.18
Whiting	3,823,521	3.37	3,292,044	3.98	6,410,987	4.11	7,871,195	3.67	12,391,897	4.25
Wolfish	23,551	4.34	75,189	4.48	21,500	6.45	825,458	5.19	527,378	4.92
Eelpout	-	-	-	-	-	-	149,455	3.70	108,105	2.71
Scallops(meats)	-	-	-	-	92,914	39.12	105,652	35.45	463,774	52.06
Other	36,143	5.41	8,886	-	181,740	2.59	2,517,142	2.68	580,274	3.70
Total	45,258,657	4.66	40,965,529	5.03	39,610,965	5.23	210,074,528	5.71	188,398,144	7.56
By ports:										
Boston	15,612,704	5.83	14,607,079	6.30	12,145,906	7.20	91,896,528	6.92	91,929,530	9.70
Gloucester	27,011,379	4.10	25,081,217	4.34	25,073,475	4.39	108,429,421	4.82	84,585,795	5.61
Portland	2,634,574	3.54	1,277,233	4.03	2,391,584	4.03	9,748,579	4.15	11,882,619	4.84

*Weighted average of prices per pound paid to fishermen.

JULY LANDINGS AT NEW BEDFORD SMALLER THAN JUNE

Landings of fishery products during July at New Bedford, Mass., totaled 7,239,000 pounds, valued to the fishermen at \$613,483, according to data published in Current Fishery Statistics No. 142 by the Fish and Wildlife Service. This was a decrease of 11 percent in amount landed and one percent in value to the fishermen compared with June. Compared with July 1943, when 4,435,000 pounds, valued at \$409,541, were landed, it was an increase of 63 percent in volume and 50 percent in value.

During the month, 166 craft made 417 trips to the fishing grounds. The over-all weighted average price per pound received by the fishermen for their catches during July was 8.48 cents compared with 7.62 cents during June and 9.23 cents during July 1943. Landings of haddock, yellowtail, and blackbacks accounted for 74 percent of the total.

Total landings for the first seven months of 1944 amounted to 51,465,000 pounds, valued to the fishermen at \$3,984,000. Compared with the same period of 1943, this was an increase of 40 percent in volume and 5 percent in value. The total weighted average price for the first seven months of the current year was 7.74 cents per pound compared with 10.39 cents for these months in 1943.

Landings by Fishing Craft at New Bedford, Massachusetts

Item	July 1944		June 1944		July 1943		Seven mos. ending with July--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	1944		1943	
Cod	355,632	6.05	419,071	6.01	400,831	6.40	4,523,366	6.88	2,428,004	8.43
Haddock	2,609,389	6.99	3,069,466	6.92	779,325	7.06	13,751,221	7.15	4,402,917	8.20
Hakes:										
White, dressed	32,842	5.88	27,850	6.35	15,983	4.49	137,383	6.41	128,261	4.74
Red, round	-	-	460	2.61	-	-	1,919,808	1.90	125	1.60
Eelpout	-	-	575	3.13	-	-	3,224,239	6.43	3,179,129	3.15
Pollock	5,985	4.51	8,665	4.50	10,555	4.10	136,658	5.17	76,621	8.03
Halibut	845	14.44	5,367	17.22	995	18.49	36,154	17.30	18,769	26.38
Mackerel	387,595	4.49	1,796,445	5.04	115	7.83	5,381,620	4.91	4,279,200	6.72
Flounders:										
Gray sole	3,290	6.99	13,050	7.02	155	4.52	37,227	7.09	13,384	9.15
Lemon sole	241,735	8.04	292,191	7.97	29,805	9.73	2,194,858	8.88	533,406	13.27
Yellowtail	1,510,937	4.50	321,263	4.66	2,294,835	4.88	11,000,112	6.77	14,809,739	8.57
Blackback	1,260,785	6.97	1,632,885	6.89	351,918	7.50	6,029,498	7.06	4,064,540	7.08
Dab	2,245	4.54	22,840	4.50	485	6.19	66,677	4.91	107,719	8.04
Fluke	6,417	11.87	13,512	6.27	245	9.39	410,420	16.63	12,080	10.01
Swordfish	119,446	29.13	2,368	29.98	48,004	32.82	121,814	29.15	52,219	34.31
Rosefish	-	-	-	-	-	-	3,330	4.26	-	-
Whiting	14,756	4.05	23,000	3.87	-	-	52,056	3.98	3,206	2.46
Wolffish	4,390	4.49	15,005	4.47	2,290	3.67	46,525	4.72	13,522	5.49
Scallops (meats)	582,339	30.00	445,076	30.00	458,063	36.93	2,135,027	31.34	2,409,470	48.75
Other	99,929	3.15	68,701	-	41,712	2.62	256,943	4.22	104,667	3.80
Total	7,238,557	8.48	8,177,790	7.62	4,435,316	9.23	51,464,936	7.74	36,636,978	10.39

*Weighted average of prices per pound paid to fishermen.

CANADIAN SALMON AND FILLET VOLUME INCREASES IN NEW YORK MARKET

Receipts of fresh and frozen fishery products in the salt-water market during July decreased 6 percent as compared with June and were practically identical with July 1943, according to the Service's New York Market News office.

Although the over-all picture shows little change, there were considerable variations in receipts of certain varieties. Salmon receipts, for example, increased considerably over the previous month as well as over July 1943. An analysis shows that Atlantic salmon comprised 73 percent of all varieties of salmon received during July but only 13 percent of the total a year earlier. Atlantic salmon receipts, therefore, increased 373 percent over July 1943, while receipts of salmon from the Pacific Coast decreased 26 percent. It is reported that there has been no appreciable increase in Atlantic salmon production in Canada, but the low ceiling price in effect there has prompted shipments to the United States where a more attractive and profitable market exists.

The increase in swordfish receipts was unexpected, inasmuch as pre-season publicity given this variety gave the impression that no boats had fitted out for swordfish fishing

from Gloucester, New Bedford, or Boston, and it was believed that the only supplies received in the United States would be those produced by Canadian fisheries. There has been, however, a fairly constant supply of swordfish from the usual domestic sources, and the first big shipment from Gloucester was hailed by the local newspapers and given considerable publicity.

The increase in receipts of unclassified fillets, especially as compared with July 1943, may possibly be due to the decrease in receipts of cod, haddock, and flounders during the month. Receipts from Canadian sources show an increase of 1,347 percent as compared with July 1943, while for the same period, the increase from domestic sources was only 45 percent, indicating that Canadian markets are changing.

Receipts of Fresh and Frozen Fishery Products—Salt-water Market, New York City*

Item	July 1944	July compared with		June 1944	July 1943
	Pounds	Percent	Percent	Pounds	Pounds
Classification:					
Fish	14,909,000	- 5	+ 3	15,756,000	14,535,000
Shellfish, etc.	5,628,000	- 7	- 6	6,072,000	5,965,000
Total receipts	20,537,000	- 6	-	21,828,000	20,500,000
Important Items:					
Cod	1,246,000	- 15	+ 27	1,465,000	982,000
Croakers	323,000	- 2	- 41	330,000	551,000
Flounders:					
Blackbacks	1,541,000	- 18	+ 64	1,877,000	937,000
Yellowtails	1,304,000	+ 87	- 24	698,000	1,709,000
Haddock	1,619,000	- 30	- 7	2,297,000	1,741,000
Halibut	594,000	+ 21	+ 39	490,000	428,000
Mackerel	1,860,000	+ 12	- 2	1,659,000	1,896,000
Salmon	780,000	+220	+139	244,000	326,000
Scup (porgies)	988,000	- 17	- 23	1,193,000	1,286,000
Sea trout, gray (weakfish)	377,000	- 22	- 5	484,000	397,000
Whiting	757,000	- 21	- 27	957,000	1,032,000
Fillets (Unclassified)	936,000	+128	+273	410,000	251,000
Clams, hard	3,254,000	+ 5	+ 21	3,097,000	2,693,000
Lobsters	662,000	- 14	- 9	769,000	724,000
Shrimp	707,000	- 30	- 43	1,005,000	1,243,000
Arrivals by:					
Fishing vessels (27 trips)	1,331,000	- 33	- 23	1,973,000	1,728,000
Truck, freight, and express	19,206,000	- 3	+ 2	19,855,000	18,772,000

*Excluding imports entered at New York City.

GULF SHRIMP PRODUCTION DROPS IN JULY

Production of only 7,331 barrels of shrimp by Gulf fishermen in July was about one-third of the June total and one-half of the July 1943 figure, according to the Service's Market News office in New Orleans. The 1944 total through July was 31 percent less than the corresponding figure for 1943. Oyster production, and the take of hard crabs and salt-water fish also lagged behind that of June, but the hard crab catch was still 45 percent larger than that of July 1943. Fresh-cooked crabmeat continued to be prepared in larger quantity than in 1943.

Production of Fishery Products in the Gulf States*

Item	Unit	July 1944	July 1944 compared with		7 months Jan.-July 1944	Compared with 7 months 1943	12 months Jan.-Dec. 1943
		June 1944	Percent	Percent	Percent	Percent	Percent
Shrimp:							
For canning	Bbls.	-	-	-	2,058	-87	138,874
Other	"	7,331	-64	-51	78,613	-20	251,394
Total	"	7,331	-66	-52	80,671	-31	390,268
Oysters:							
For canning	"	-	-	-	326,889	-35	507,350
Other	"	3,910	-54	-32	136,327	-28	298,641
Total	"	3,910	-54	-32	463,216	-33	805,991
Crabs, hard	Lbs.	1,815,910	-20	+45	6,914,838	+37	8,876,943
Crabmeat, fresh-cooked	"	204,880	+12	+41	641,788	+12	1,028,408
Salt-water fish	"	324,330	-16	-27	2,300,661	-19	6,683,995
Fresh-water fish	"	73,730	+10	+25	442,236	+ 8	662,525

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

JULY RECEIPTS IN CHICAGO DOWN 41 PERCENT FROM 1943

Receipts of fresh and frozen fishery products in the Chicago wholesale market during July were 41 percent less than those for July 1943, according to the Service's Market News office in that city. This reduction, added to declines in earlier months, made the 1944 total for the period from January through July, 19 percent less than the corresponding period in 1943. Although fresh-water fish supplies dropped 21 percent in July compared with July 1943, the total for this classification showed little change for the seven-month period. Receipts of salt-water fish and shellfish, etc., on the other hand, showed declines of 62 percent and 43 percent, respectively, from January-July 1943. By species, halibut and shrimp arrivals decreased most in the 1944 seven-month period. The only important items showing gains were blue pike, whitefish, lake trout, and suckers.

Compared with June, arrivals fell 28 percent, reductions in all important items except carp, yellow perch, and halibut contributing to the decline.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	July 1944	July 1944 compared with		7 mos. Jan.-July 1944	7 mos. 1944 compared with		12 months Jan.-Dec. 1943
		June 1944	July 1943		7 mos. 1943	7 mos. 1943	
Classifications	Pounds	Percent	Percent	Pounds	Percent	Percent	Pounds
Fresh-water fish	2,436,000	-25	- 21	24,539,000	0		42,508,000
Salt-water fish	1,401,000	-20	- 55	10,375,000	-38		29,820,000
Shellfish, etc.	234,000	-61	- 67	3,069,000	-43		11,706,000
Total receipts	4,068,000	-28	- 41	37,983,000	-19		84,034,000
<u>Important Items:</u>							
Blue pike	160,000	-53	+103	1,932,000	+171		1,667,000
Carp	178,000	+15	- 40	1,694,000	-33		4,419,000
Lake herring	218,000	- 8	- 20	1,691,000	- 2		4,100,000
Lake trout	444,000	-32	- 20	4,514,000	+22		7,002,000
Suckers	186,000	- 4	- 37	1,538,000	+ 6		2,902,000
Whitefish	520,000	- 2	- 19	4,292,000	+29		4,671,000
Yellow perch	156,000	+54	+ 68	992,000	- 6		2,079,000
Yellow pike	219,000	-30	- 4	2,138,000	- 6		2,733,000
Halibut	755,000	+ 2	- 20	2,466,000	-65		11,436,000
Rosefish fillets	163,000	-26	- 36	1,232,000	-18		2,689,000
Shrimp	137,000	-73	- 74	1,774,000	-52		8,793,000
<u>Leading Sources:</u>							
Louisiana	140,000	-59	- 53	1,391,000	-26		5,343,000
Massachusetts	403,000	- 5	- 69	3,646,000	-21		8,913,000
Wisconsin	583,000	-16	- 35	4,369,000	-11		9,257,000
British Columbia	1,103,000	+47	+ 6	2,779,000	-57		10,707,000
Domestic total	2,675,000	-30	- 44	24,400,000	-21		57,065,000
Imported total	1,393,000	-23	- 34	13,583,000	-15		26,968,000
<u>Transported by:</u>							
Truck	852,000	-37	- 46	9,049,000	-15		18,898,000
Express	2,542,000	-20	- 31	15,886,000	-22		35,355,000
Freight	674,000	-38	- 60	13,049,000	-16		29,781,000

RECEIPTS OF FRESH AND FROZEN FISH AT SEATTLE DECLINE DURING JULY

Seattle's receipts of fresh and frozen fish and shellfish during July declined 13 percent from June, according to the Service's local Market News office.

Sharp reductions in receipts of lingcod, rockfish, salmon, sole, and oysters were the principal reasons for the decrease. Otter-trawl operations, in particular, provided less production of fish, due to the demand for livers and the lack of storage and freezing facilities.

One of the largest halibut producing regions, Area II, was closed to halibut fishing on July 9, consequently there was the normal concentration of the local area fleet on the sablefish grounds. During July, receipts of sablefish were almost 6 times those in June.

Seattle's receipts for the first 7 months of 1944 were 18 percent less than those received during the same period in 1943, with a general decline of all leading species except tuna and oysters.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	July 1944	July 1944 compared with		7 mos. Jan.-July 1944	Compared with 7 months 1943	12 months Jan.-Dec. 1943
		June 1944	July 1943			
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Total fish and shellfish	8,270,000	- 13	+ 1	39,020,000	- 18	82,471,000
Important Items:						
Halibut	4,366,000	-	+ 45	11,709,000	- 36	24,384,000
Lingcod	645,000	- 47	- 36	4,381,000	- 24	6,942,000
Rockfish	435,000	- 32	+ 50	2,655,000	- 6	4,506,000
Sablefish	541,000	+ 464	+ 38	1,503,000	- 23	5,046,000
Salmon	576,000	- 39	- 63	4,819,000	- 22	16,895,000
Sole	315,000	- 64	- 71	4,614,000	- 10	10,093,000
Tuna	30,000	-	+500	30,000	+500	783,000
Oysters	45,000	- 71	- 68	1,573,000	+ 26	2,522,000

*Halibut and shark fleets and receipts from local and all other sources.

REGIONAL OPA SETS ADDITIONAL FISH PRICES FOR SAN FRANCISCO TRADE

Establishing ceiling prices of certain fresh fish and seafood not previously covered by MPR-507, the Regional office of the OPA in San Francisco on August 27 issued Amdt. 2 to Order G-1 under that regulation. Excerpts follow:

(a) The following table is added to section (a):

Whole Fish Sold on Gross Weight and Prepared to the Customer's Order

Item	I and II		III and IV
	(Cents per lb.)		(Cents per lb.)
Squid	7		5
Queenfish	7		5
Kingfish	7		5
Herring	7		5
Whitebait	7		5
Rex sole (for localities except San Francisco)	7		5
Rex sole (San Francisco)	7		6

(b) This amendment shall become effective August 27, 1944.

Frozen Fish Trade

DOMESTIC FISH FREEZING IN JULY COMPARATIVELY HIGH

Fishery products totaling 38,909,000 pounds, were frozen by domestic freezers in July, according to Current Fishery Statistics No. 140, published by the Fish and Wildlife Service. This was an increase of 12 percent over June and 13 percent above July 1943. Items frozen in greatest quantities were halibut, mackerel, whiting, and rosefish fillets.

Freezings of Fishery Products in United States Cold-storage Plants

Item	July 1944	July compared with			June 1944	July 1943	5-year average*
		June 1944	July 1943	5-year average*			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Fish and shellfish:							
Total freezing	38,909,000	+ 12	+ 13	+ 29	34,849,000	34,438,000	30,251,000
Important Items:							
Cronkers	451,000	- 28	- 28	- 53	624,000	629,000	950,000
Fillet:							
Cod	3,240,000	+ 91	+325	+362	1,693,000	763,000	702,000
Haddock	1,819,000	+ 4	+135	- 23	1,742,000	773,000	2,353,000
Rosefish	4,287,000	+ 15	+ 28	+ 27	3,731,000	3,355,000	3,370,000
Flounders	832,000	+ 13	- 39	+ 63	739,000	1,353,000	511,000
Halibut	5,610,000	- 29	+150	+136	7,922,000	2,151,000	2,374,000
Mackerel	5,222,000	+ 31	+ 28	+100	5,975,000	4,092,000	2,506,000
Sablefish (black cod)	1,383,000	+632	+ 72	+161	1,889,000	806,000	530,000
Salmon	1,850,000	+118	- 25	- 8	848,000	2,474,000	2,004,000
Scup	676,000	+ 40	- 29	+ 51	483,000	349,000	449,000
Whiting	4,623,000	+ 26	- 47	- 41	3,680,000	8,769,000	7,884,000
Shrimp	475,000	- 54	- 17	+ 2	1,041,000	575,000	457,000

*Since the date for reporting freezings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

U. S. FROZEN FISH STOCKS ON AUGUST 1 23 PERCENT ABOVE JULY 1

Holdings of fishery products in United States and Alaska cold-storage warehouses on August 1, amounting to 109,089,000 pounds, were 23 percent above those on July 1, and 45 percent more than August 1, 1943, according to the Service's Current Fishery Statistics No. 140. The five leading items--halibut, mackerel, cod fillets, whiting, and haddock fillets--composing 41 percent of the total, were all held in greater quantity than on July 1. Of these items, only whiting holdings were below those for the same date the previous year. Largest percentage increases from 1943 were shown by fresh-water items. Lake trout and lake herring stocks were about 8 times those of a year earlier, while whitefish stocks had more than doubled. Largest increases in poundage held were recorded for cod fillets, which gained 6,417,000 pounds, and mackerel, which advanced 4,205,000 pounds.

Holdings of Fishery Products in the United States								
Item	August 1 compared with				July 1, 1944	August 1, 1943	5-year average*	Pounds
	August 1, 1944	July 1, 1944	Aug. 1, 1943	5-year average*				
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds	Pounds
Frozen fish and shellfish:								
Total holdings	109,089,000	+ 23	+ 45	+ 31	88,842,000	75,438,000	83,130,000	
<u>Important Items:</u>								
Croakers	2,351,000	+ 11	**	- 24	2,127,000	2,360,000	3,109,000	
Fillets:								
Cod	7,982,000	+ 16	+410	+230	6,871,000	1,565,000	2,417,000	
Haddock	4,991,000	+ 25	+236	- 20	4,001,000	1,485,000	6,253,000	
Rosefish	3,444,000	+ 22	+ 55	- 4	2,824,000	2,221,000	3,570,000	
Flounders	2,356,000	+ 21	+ 7	+ 75	1,942,000	2,208,000	1,346,000	
Halibut	14,530,000	+ 57	+ 31	+ 13	9,271,000	11,124,000	12,845,000	
Herring, sea	2,263,000	- 14	- 33	+ 38	2,662,000	3,404,000	1,659,000	
Mackerel	11,051,000	+ 31	+ 61	+ 79	8,414,000	6,846,000	6,163,000	
Sablefish	2,348,000	+ 85	+ 76	+106	1,267,000	1,334,000	1,140,000	
Salmon	4,478,000	+132	+ 23	+ 11	1,934,000	3,651,000	4,044,000	
Soup	2,047,000	+ 23	- 24	+ 39	1,661,000	2,686,000	1,476,000	
Whiting	6,643,000	+ 44	- 25	- 40	4,628,000	8,349,000	11,085,000	
Lake herring	2,192,000	**	+677	+142	2,190,000	282,000	907,000	
Lake trout	1,045,000	+ 14	+674	+240	919,000	135,000	307,000	
Whitefish	2,039,000	+ 4	+157	+ 64	1,958,000	794,000	1,240,000	
Shrimp	1,563,000	- 17	- 20	- 26	1,878,000	1,958,000	2,169,000	
<u>Cured fish:</u>								
Herring, cured	19,299,000	+ 2	- 3	- 2	18,880,000	19,887,000	19,626,000	
Salmon, mild-cured	1,322,000	+165	- 14	- 77	499,000	1,530,000	5,703,000	

*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-year average" consist of a combination of figures for the two periods.

**A decrease, or increase, of less than one-half percent.

BOSTON HOLDINGS SHOW LARGE INCREASES ON JULY 26

Cold-storage holdings of fish in Boston maintained a steady growth throughout the four weeks ending July 26, according to the Service's local Market News office. The total poundage showed an increase of 19 percent over June 28, and 62 percent over the holdings of July 28, 1943.

The steady increase in holdings has been expected because during summer months, frozen fish stocks are normally built up. Heavy yields are common during the hot months when high temperatures reduce the safe marketing range of perishable food products. These factors, plus unusually large stocks at the beginning of the summer, have caused holdings to approach maximum capacities.

Cod and mackerel fillet holdings showed the greatest increases among filleted items. Cod fillets with skins on, mackerel and red hake fillets--all slow moving items--made up a large part of the holdings. Flounder and haddock fillets held firm, gaining only 5 and 1 percent, respectively. Pollock fillets continued to move out as did smelt, shrimp, and other non-seasonal varieties.

Production of mackerel, seasonally ahead of 1943, contributed to the accelerated storage of products. Rosefish fillets were reinstated as an important item as holdings steadily advanced. Scallops continue to flow into storage though scarce on the fresh market.

Whiting holdings in the New England area showed 4,871,000 pounds in storage on July 29, as compared to 2,934,000 pounds on July 1, and 4,684,000 pounds on July 31, 1943. This represented gains of 66 and 4 percent, respectively.

Boston Cold-storage Holdings					
Item	July 26, 1944	July 26 compared with June 28, 1944		June 28, 1944	July 28, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	16,243,000	+19	+ 62	13,663,000	10,051,000
<u>Important Items:</u>					
Fillets:					
Cod	2,605,000	+12	+1000	2,318,000	258,000
Flounder	852,000	+ 5	+ 797	814,000	95,000
Haddock	1,645,000	+ 1	+ 439	1,635,000	302,000
Mackerel	2,019,000	+19	+ 880	1,700,000	206,000
Pollock	110,000	-31	+ 116	160,000	51,000
Rosefish	452,000	+ 6	+ 250	425,000	129,000
Mackerel	3,028,000	+58	+ 22	1,916,000	2,476,000
Smelt	578,000	-12	+ 140	656,000	241,000
Scallops	227,000	+36	+ 91	167,000	119,000
Shrimp	31,000	-39	- 48	51,000	60,000

NEW YORK COLD-STORAGE HOLDINGS INCREASED 32 PERCENT IN JULY

Stocks of fishery products in New York City cold-storage plants on August 1, were 67 percent over those held on the same date last year, and 32 percent greater than on July 1, according to the Service's Market News office in New York. Again the largest increase from the first of the previous month was reported as "unclassified." This item rose 1,277,000 pounds, or 14 percent of the total gain. It has not yet been possible to obtain more details on the species making up this category. Cod, flounder, and haddock fillets accounted for another 8 percent, while halibut, mackerel, salmon, and scallops composed the greater part of the remaining percentage. One cause of the material increase in stocks may be found in the receipts of frozen fish and shellfish which, in July, amounted to almost 1 million pounds more than during June. Temperatures in July averaged 77.2° which increased the risk in holding over fresh fish, and also affected the demand. It has been established that the demand for fishery products decreases as the temperature increases.

New York Cold-storage Holdings					
Item	Aug. 1, 1944	Aug. 1, 1944 compared with July 1, 1944		July 1, 1944	Aug. 1, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	12,133,000	+ 32	+ 67	9,168,000	7,249,000
<u>Important Items:</u>					
Fillets:					
Cod	804,000	+141	+1648	334,000	46,000
Flounder	273,000	+ 53	+ 566	179,000	41,000
Haddock	823,000	+ 21	+ 740	678,000	98,000
Flounder, fluke, etc.	378,000	+ 5	- 3	360,000	391,000
Halibut	227,000	+161	+ 79	87,000	127,000
Mackerel	696,000	+ 44	+ 10	482,000	633,000
Sablefish	480,000	- 4	+ 111	501,000	228,000
Salmon	643,000	+ 51	+ 512	427,000	105,000
Scup (porgy)	417,000	+ 23	- 17	340,000	503,000
Sea trout, gray	262,000	+ 5	+ 280	250,000	69,000
Shad	209,000	- 4	- 56	217,000	480,000
Striped bass	208,000	- 11	+ 362	235,000	45,000
Unclassified (Salt-water)	3,315,000	+ 63	+ 689	2,038,000	420,000
Whitefish	366,000	+ 35	- 10	271,000	405,000
Scallops	235,000	+ 70	+ 53	138,000	154,000
Shrimp	161,000	+ 9	- 50	148,000	325,000

CHICAGO HOLDINGS ON JULY 27 DOUBLE THOSE OF YEAR PREVIOUS

The 7,279,000 pounds of fishery products held in Chicago's cold-storage warehouses on July 27 were 100 percent larger than those of July 29, 1943, according to the Service's Market News office in Chicago. Much larger stocks of all major species except halibut,

whiting, and shrimp composed the difference. Whitefish, cod fillets, and blue pike and sauger, the three leading items, showed the largest increases in stocks held.

Compared with June 29, holdings decreased 4 percent. Most items registered only minor over-all change between the two dates. Considerable quantities of blue pike or sauger were removed, however, and holdings of halibut, chubs, and whiting were enlarged.

Chicago Cold-storage Holdings					
Item	July 27, 1944	July 27, 1944 compared with June 29, 1944		June 29, 1944	July 29, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	7,279,000	- 4	+100	7,614,000	3,646,000
<u>Important Items:</u>					
Blue pike and sauger	728,000	- 39	+235	1,187,000	217,000
Chubs	244,000	+109	+259	117,000	68,000
Lake herring	528,000	- 3	+500	547,000	88,000
Lake trout	548,000	- 10	+954	612,000	52,000
Pickeral	181,000	0	+108	181,000	87,000
Whitefish	1,343,000	- 2	+549	1,364,000	207,000
Yellow perch	102,000	- 2	+104	104,000	50,000
Yellow pike	276,000	- 9	+237	304,000	82,000
<u>Fillets:</u>					
Cod	830,000	- 4	+476	862,000	144,000
Haddock	106,000	- 7	+ 61	114,000	66,000
Rosefish	217,000	+ 4	+219	209,000	68,000
Halibut	214,000	+229	- 47	65,000	407,000
Mackerel	121,000	- 2	+ 16	123,000	104,000
Whiting	212,000	+ 75	- 47	121,000	397,000
Shrimp	256,000	+ 7	- 43	240,000	452,000

NEARLY 33 MILLION POUNDS OF FROZEN FISH IN CANADIAN PLANTS ON AUGUST 1

There were 32,856,000 pounds of frozen fresh fish in Canadian cold-storage plants on August 1, representing a 24 percent rise from July 1 and an 8 percent gain from August 1, 1943, according to information furnished by the Dominion Bureau of Statistics. Stocks of halibut, sea herring, and cod, the most important items from a poundage standpoint, totaled 21,773,000 pounds or about 66 percent of the total holdings.

Canadian Cold-storage Holdings					
Item	August 1, 1944	August 1 compared with July 1, 1944		July 1, 1944	August 1, 1943
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	32,856,000	+ 24	+ 8	26,524,000	30,402,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	2,156,000	+ 15	+ 6	1,880,000	2,030,000
Fillets	5,538,000	- 13	- 11	6,361,000	6,189,000
Salmon	2,217,000	+ 68	+ 72	1,320,000	1,292,000
Sea herring	6,802,000	+ 82	- 4	3,736,000	7,107,000
Halibut	7,277,000	+ 76	+ 49	4,140,000	4,875,000
Mackerel	950,000	- 24	- 59	1,242,000	2,336,000
Whitefish	1,844,000	+ 28	+ 37	1,440,000	1,344,000
Tullibee	810,000	+ 6	+718	766,000	99,000
<u>Frozen smoked fish</u>					
Total holdings	2,229,000	+ 8	+ 35	2,067,000	1,646,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	1,231,000	- 17	+ 51	1,488,000	816,000
Sea herring kippers	771,000	+151	+ 21	307,000	635,000

JULY FISH FREEZINGS BY CANADIAN PLANTS ONE-THIRD GREATER THAN JUNE

A total of 19,526,000 pounds of fishery products were frozen in Canadian freezers in July, according to data released by the Dominion Bureau of Statistics. This was 33 percent above the June total, and 36 percent more than July 1943. The chief items frozen were cod fillets, sea herring, and halibut.

Freezings of Fishery Products in Canadian Cold-storage Plants

Item	July 1944	July compared with		June 1944	July 1943
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	19,526,000	+ 33	+ 36	14,734,000	14,309,000
<u>Important Items:</u>					
Cod:					
Whole	468,000	- 18	- 43	570,000	814,000
Fillets	6,656,000	+ 76	+ 47	3,792,000	4,529,000
Haddock fillets	292,000	+ 16	- 13	252,000	336,000
Salmon	1,732,000	+116	+ 34	800,000	1,290,000
Halibut	3,233,000	- 39	+394	5,302,000	654,000
Sea herring	4,230,000	+322	+ 52	1,003,000	2,790,000
Mackerel	643,000	- 49	- 50	1,256,000	1,297,000
Whitefish	1,058,000	+288	- 6	273,000	1,126,000
<u>Frozen smoked fish</u>					
Total freezings	914,000	- 26	- 8	1,228,000	988,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	317,000	- 69	- 38	1,010,000	511,000

LACK OF COLD-STORAGE SPACE FOR FISH CAUSES CONCERN

With the quantity of fish and shellfish held in freezing establishments and cold-storage houses throughout the country now at the highest point in history for this season of the year, officials of the Office of the Coordinator of Fisheries expressed concern on August 8 over the lack of storage space for the heavy landings expected during the late summer and fall months. Holdings of frozen fish totaled 90 million pounds on July 1, an increase of 50 percent over holdings on the same date last year and approximately one-third above the average quantity in storage at this season during the past five years. Sharing the concern of the Coordinator's Office, the fishing industry reports that in most sections, little freezer space that can be made available for fishery products remains, and in some areas, capacity has already been reached. The period of peak production in the fishing industry normally comes during the fall, but the Coordinator's Office pointed out that unless quantities of the fish now on hand are moved promptly into trade channels, it will be impossible to handle the catches that can be made during this season and production will be adversely affected. Transportation difficulties and shortage of help in retail stores are believed to be among the causes contributing to the unusual quantity of fish remaining in storage.

While the increase in supplies of frozen fish is noticeable in all sections of the country, the central region and the Atlantic coast from Maine to Virginia report the sharpest gains. In the north central states, holdings have been virtually doubled; in the New England, Middle Atlantic, and South Central States increases run from 69 to 75 percent. A 14 percent increase is reported for both the Pacific and South Atlantic Coasts.

While holdings of a few species show little change compared with last year, many favorite food fishes are available in greatly increased quantities. Mackerel has increased from 3 million pounds in storage last year to 9 million pounds. Also available in much larger quantities are cod, haddock, rosefish, and whiting among New England species; scup, shad, and croakers in the Middle and South Atlantic sections; and blue pike, lake herring, and lake trout in the Great Lakes area.

OPA REVISES RETAIL CEILINGS ON PAN FROZEN FISH

New amendments to MPR-422 and 423 provide a special pricing method for fish bought frozen in blocks or cakes and separated prior to sale. Added to the regulations is a special pricing provision for retailers who purchase whole fish (round, drawn, or dressed), pan-frozen in a solid cake or block, from which the individual fish must be separated prior to offering for sale. When retailers purchase pan-frozen fish, they must perform the additional function of separating the individual fish from the solid block or cake which is done either by chopping or thawing. Incidental to this operation of separation is a shrinkage in addition to the normal shrinkage of frozen fish, resulting in a lower yield for the retailer than the weight on which he must figure his net cost. The mark-up heretofore established for frozen fish did not make allowance for the expense of this operation or the loss involved.

The present amendments recognize this additional function by allowing the retailer to add one cent to his net cost before applying the permitted mark-up under the regulation.

Excerpts from Amdt. 23 to MPR-422, and Amdt. 24 to MPR-423, which became effective August 14, follow:

MPR 422 - Amdt. 23

CEILING PRICES OF CERTAIN FOODS SOLD AT
RETAIL IN GROUP 3 AND GROUP 4 STORES

A new section 21a is added to read as follows:

Sec. 21a. Ceiling prices for fish bought "pan-frozen" in blocks or cakes. If you purchase whole fish, round, drawn, or dressed which has been "pan-frozen" in a solid cake or block of 10 pounds or more, and if prior to offering for sale you break or separate the individual fish from the cake or block, and offer it for sale as whole fish, round, drawn or dressed, you may add 1 cent per pound to your "net cost."

Section 39 (b) (5) is amended to read as follows:

(5) Frozen fish and seafood. "Frozen fish and seafood" means any fish or seafood which has been artificially frozen or frozen by exposure to the elements for preservation. Unless the context otherwise requires, the definitions set forth in section 12 of Maximum Price Regulation No. 364 shall apply to terms used herein wherever applicable.

This amendment shall become effective August 14, 1944.

Issued this 9th day of August 1944.

MPR 423 - Amdt. 24

CEILING PRICES OF CERTAIN FOODS SOLD AT
RETAIL IN INDEPENDENT STORES DOING AN
ANNUAL BUSINESS OF LESS THAN \$250,000
(GROUP 1 AND GROUP 2 STORES)

Section 18 (k) is added to read as follows:

(k) Section 21a. Ceiling prices for fish bought "pan-frozen" in blocks or cakes (Applies to you if you buy whole fish "pan-frozen" in solid blocks or cakes, and separate them prior to sale.)

Section 28 (b) (5) is amended to read as follows:

(5) Frozen fish and seafood. "Frozen fish and seafood" means any fish or seafood which has been artificially frozen or frozen by exposure to the elements for preservation. Unless the context otherwise requires, the definitions set forth in section 12 of Maximum Price Regulation No. 364 shall apply to terms used herein wherever applicable.

This amendment shall become effective August 14, 1944.

Issued this 9th day of August 1944.

OPA ALLOWS RETAILERS MARGIN FOR PROCESSING OF SMOKED AND FROZEN FISH

Provisions of Amdt. 24 to MPR-422 and of Amdt. 25 to MPR-423 provide a factor for shrinkage in processing frozen and smoked fish by retailers prior to the retail sale. With respect to frozen fish, the amendments make explicit an existing interpretation of the regulations, accordingly, now expressly provide that when the retailer processes an item of frozen fish prior to offering it for sale, he must use as his "net cost" the maximum price established in MPR-364 for his supplier's sales to him of that style of dressing. Since MPR-364 does not state prices for cuts or steaks of some species of frozen salt-water fish under retail control, it has been necessary to provide a pricing method in such instances. In such cases, the retailer will start with the maximum price of his supplier in MPR-364 for the fish bought dressed, and multiply by 1.40. This multiplier takes care of the normal shrink loss that occurs between the dressed form and the form of steaks or cuts in which the fish is ultimately sold to the consumer. The result, after the addition of transportation and container allowances permitted in MPR-364, is the retailer's "net cost" for the item.

With respect to smoked fish, it has been necessary to provide a factor for shrinkage when the retailer purchases slabs and sells in slices, and when the retailer changes the form from drawn to dressed for sales either whole, in chunks, or in slices. To determine the percentage of shrink involved in these operations, several cutting tests were conducted with the assistance of members of the trade. These tests have demonstrated that under the existing mark-ups in MPR-422 and 423 retailers experience an out-of-pocket loss on such items. To determine the proper allowance for shrinkage, results of these tests have been analyzed and expressed in terms of multipliers. By applying these multipliers to the retailer's "net cost" for smoked fish items, the retailer's "net cost" will be increased to a figure more closely related to his actual cost after processing shrinkage. The multipliers which are specified in the accompanying amendments will therefore serve to permit, at least, recovery of direct out-of-pocket expenses for sales of these items. This represents the maximum increase available under existing standards of the OPA. At the present time, problems in respect to smoked, frozen and fresh fish are being studied with a view toward simplification and consolidation of the retail mark-up regulations governing these commodities. Excerpts from the amendments follow:

MPR 422, Amdt. 24

CEILING PRICES OF CERTAIN FOODS SOLD AT
RETAIL IN GROUP 3 AND GROUP 4 STORES

A new section 20 (n) is added to read as follows:

(n) Frozen fish which you process.
(1) If, prior to offering for sale any item of frozen fish, you process it by

changing its form to either gutted dressed, dressed and skinned, filets, cuts or steaks (aliced), you will figure your "net cost" as though you had purchased the item already processed. Your "net cost" for any style of dressing is the price fixed, at the time you process it, for that style of dressing in Maximum Price Regulation No. 364 for your supplier's sales to you. (Add the transportation and container allowance specified in Max-

imum Price Regulation No. 364.

(2) If, prior to offering for sale any item of frozen saltwater fish, you process it by changing its form to cuts or steaks (aliced), and if Maximum Price Regulation No. 364 does not fix a price for that style of dressing, you will figure your "net cost" as follows: Find the price per pound fixed, at the time you process it, in Maximum Price Regulation No. 364 for your supplier's sales to you of that

kind of fish bought dressed. Multiply that price by 1.40. (Add the transportation and container allowances specified in Maximum Price Regulation No. 384.) The resulting figure will be your "net cost" per pound for the item. To get your ceiling price per pound, apply the mark-up for your group of retailer to the resulting figure.

A new section 20 (c) is added to read as follows:

(c) *Smoked fish which you process.* (1) If you buy smoked fish in the form of slabs (gutted, headed and halved) and sell it in slices, you shall multiply your "net cost" per pound for the item by 1.20. To get your ceiling price per pound for such slices, apply the mark-up for your group of retailer to the resulting figure. (2) If, prior to offering for sale, you change the form of an item of smoked

fish bought drawn (gutted) to dressed (headed, with fins off), and sell it whole, in chunks or in slices, you shall multiply your "net cost" per pound for the item by 1.10. To get your ceiling price per pound, apply the mark-up for your group of retailer to the resulting figure.

Section 38 (b) (13) is amended to read as follows:

(13) "Frozen foods" means packaged quick-frozen or cold-packed foods, sold from refrigerated cabinets or lockers, including, but not limited to all fruits, berries, fruit or berry juices, and mixtures (except any of the foregoing in containers of a capacity of 50 pounds or more), vegetables, vegetable juices and mixtures, including mushrooms, dog and

cat food not prepared by you for pet food, apple sauce, macaroni and spaghetti products, chop suey, gravies, pork-and-beans, soups, food products in which meat, chicken, turkey, fish or seafood are combined with other ingredients, meat stews, and corned beef hash. Excluded are frozen pies and pastries, frozen meat, poultry, fish and seafood, ice cream, sherbet and frozen confections. Quick-frozen and cold-packed frozen foods shall be considered as separate items, and priced separately.

This amendment shall become effective August 26, 1944.

Issued this 21st day of August 1944.

MPR 423, Amdt. 25

CEILING PRICES OF CERTAIN FOODS SOLD AT RETAIL IN INDEPENDENT STORES DOING AN ANNUAL BUSINESS OF LESS THAN \$250,000 (GROUP 1 AND GROUP 2 STORES)

1. Section 18 (c) is amended to read as follows:

(c) Section 20. How you figure your "net cost" in certain cases. Applies to you if you process frozen fish or smoked fish prior to offering it for sale.

Section 27 (b) (13) is amended to contain definition of "frozen foods" same as MPR-422.

This amendment shall become effective August 26, 1944.

Issued this 21st day of August 1944.

Canned and Cured Fish Trade

SHRIMP PACK SMALL IN JULY

The pack of shrimp by plants operating under the Seafood Inspection Service of the U. S. Food and Drug Administration, was negligible in July, normally a month of limited shrimp canning activity, according to the New Orleans Fishery Market News office.

The July pack for 1944 was too small to occasion the issuance of a monthly summary of operations.

Wholesale quotations on August 1 for canned shrimp in plain No. 1 standard tins, f.o.b. point of production, were reported by Gulf Coast packers as follows:

Canned Shrimp Prices--Per Dozen Tins

Item	August 1, 1944*		August 1, 1943*		Item	August 1, 1944*		August 1, 1943*	
	WET PACK	DRY PACK	WET PACK	DRY PACK		WET PACK	DRY PACK	WET PACK	DRY PACK
Broken	\$2.45	\$2.55	\$2.45	\$2.55	Large	\$3.05	\$3.15	\$2.95	\$3.05
Small	2.70	2.80	2.70	2.80	Jumbo	3.60	3.70	3.05	3.15
Medium	2.80	2.90	2.80	2.90					

*These prices are the maximum prices set by OPA, effective February 2, 1943, and revised June 1, 1944.

SEVEN-MONTH CALIFORNIA TUNA PACK 45 PERCENT ABOVE 1943

The pack of tuna by California canners during July increased 36 percent over June, and was 12 percent more than during July 1943, according to information released by the California Division of Fish and Game. The July pack totaled 373,550 standard cases compared with 272,985 cases packed during June and 333,984 cases in July 1943. The main items canned were tuna flakes, yellowfin, bluefin, and albacore tuna. The total pack for the first seven months of 1944 amounted to 1,522,920 cases, exceeding that of the similar period in 1943 by 45 percent.

The July macaroni pack amounted to 1,823 cases compared with 440 cases canned in June, and 465 cases canned in July 1943. The seven-month pack for 1944 was 86,818 standard cases, a decrease of 10 percent as compared with the same period in 1943.

California Pack of Tuna and Mackerel--Standard Cases*

Item	July 1944	June 1944	July 1943	Seven mos. ending with July	
	Cases	Cases	Cases	1944	1943
Tuna:					
Albacore	86,044	84	92,706	86,335	95,562
Bonito	43	164	2,164	1,010	8,148
Bluefin	59,114	120,126	29,729	298,707	100,402
Striped	25,356	15,300	43,414	160,365	149,899
Yellowfin	97,376	56,638	61,346	540,029	395,996
Yellowtail	5,013	6,456	14,300	12,904	46,847
Flakes	99,058	72,061	87,373	415,669	241,649
Tonno style	1,546	2,156	2,952	7,901	8,791
Total	373,550	272,985	333,984	1,522,920	1,047,294
Mackerel	1,823	440	465	86,818	96,264

*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

1944 SALMON PACK TOTALS 2½ MILLION CASES AT END OF JULY

At the end of July, Alaska's pack of canned salmon was trailing the 1943 total to that date by 22 percent, according to figures collected and compiled by the Seattle office of the Service's Division of Alaska Fisheries. To July 29, 2,505,024 standard cases had been packed, compared with 3,195,539 cases packed in 1943 to July 31. The average for the five previous years was 3,144,521 for the corresponding portion of the season.

Almost complete figures for Western Alaska were included in the totals, Central Alaskan operations were probably over half completed, while Southeastern Alaskan canning was yet in its earlier stages.

Alaska Salmon Pack to and including July 29, 1944

District	Canneries Operated	Red	Pink	Chum	Coho	King	Total
Western	13	944,129	3,670	30,510	2,288	2,205	982,802
Central	44	392,732	410,726	177,902	40,392	28,827	1,050,579
Southeastern	38	81,628	94,854	284,575	9,222	1,364	471,643
Total 1944, July 29	95	1,418,489	509,250	492,987	51,902	32,396	2,505,024
All districts--							
1943, July 31	76	1,851,697	764,873	486,284	47,378	45,307	3,195,539
1942, Aug. 1	68	745,636	797,875	444,206	88,003	56,546	2,132,266
5-year average, July 29	92	1,278,559	1,261,667	482,710	82,424	39,161	3,144,521
Total pack, 1943	79	1,980,827	2,333,312	888,020	160,194	46,649	5,409,002
" " , 1942	98	905,595	2,799,507	938,165	349,836	40,838	5,033,941
5-year average	98	1,387,863	3,037,903	804,748	248,336	36,374	5,515,224

WFA ANNOUNCES 1944-45 CANNED FISH ALLOCATION

U. S. civilians are expected to receive slightly more canned fish during the 1944-45 pack year than was allocated for the corresponding period in 1943-44, the WFA said on August 8, in announcing canned fish allocations for the period July 1, 1944 to June 30, 1945. Civilians are expected to receive 365.9 million pounds or 48 percent of the total available supply of about 762 million pounds of canned fish. This will provide a per capita consumption of about 2.8 pounds as compared with 2.5 pounds per person during the corresponding period in 1943-44.

Allocations to the U. S. military and war services are 170.7 million pounds, 22.4 percent of the total allocation. This is almost 87 million pounds over the allocations made our Armed Forces last year. Approximately 225.4 million pounds or 29.6 percent of the canned fish allocation will be shipped to our territories, Allies, liberated areas, other friendly nations, and the Red Cross.

About 43 percent of the expected available supply of canned fish is salmon and 24 percent, pilchards, the remainder being made up of Maine sardines, Atlantic sea herring, mackerel, tuna, shrimp, and other minor varieties.

Allocations represent the planned division of expected supplies of food among U. S. civilians, the Armed Forces, the Allies and other friendly nations and liberated areas. Each group presents its requirements to the Food Requirements and Allocations Committee. The Civilian Requirements Branch of the Office of Distribution, WFA, represents U. S. civilian consumers. The civilian per capita consumption of canned fish averaged 4.9 pounds per person from 1935 to 1939. This dropped to 3.4 pounds in 1942 and to 2.5 pounds in 1943, but it is expected to go up to 2.8 this year.

Although fresh and frozen fish has not been allocated for the 1944-45 fiscal year, it is estimated that the available supply will be about 728 million pounds--slightly more than for 1943-44. Of this, civilians will receive at least 634 million pounds, or about 4.9 pounds per person.

U. S. RESERVES LARGER CANNED SALMON QUOTAS FOR WFA PURCHASE

Increase in the percentages of four grades of canned salmon, required to be reserved from the current pack, for delivery to Government agencies, was announced on August 29 by the War Food Administration. The increase in the quantity required to be reserved for military and war services was made necessary because the 1944 pack is running considerably short of the pre-season estimate.

The action, taken in Amdt. 5 to War Food Order No. 44, increases from 60 percent to 70 percent, the amount of canned red, coho, and pink salmon to be reserved. Chum salmon percentage is increased from 40 to 70 percent. King (chinook) salmon remains unchanged at 60 percent, and percentages applying to all other classes of canned fish also remain unchanged.

The amendment, effective August 30, provides that canned salmon already tendered to Government agencies and canned salmon sold or entitled to be sold to civilians under the conditions of Amdt. 3 of the order, will be exempt from the increased percentages. All other 1944 pack canned salmon of the specified grades, is subject to the revised percentages. Excerpts follow:

(1) By deleting the provisions of § 1465.20 (b) (3) and inserting, in lieu thereof, the following:

(2) Seventy percent, by net weight, of each canner's 1944 pack of each of the classes numbered 1, 2, 3, or 5 (designated in (b) (1) hereof) is hereby established as his respective quotas of the 1944 pack of such classes for sale or delivery to government agencies: *Provided*, That, for the purpose of making such computations, there shall not be considered as a part of the 1944 pack of any such class any portion thereof which, at 12:01 a. m., p. w. t., August 30, 1944, the particular canner has either (i) delivered to government agencies, or with respect to which he has submitted a written tender to government agencies in accordance with the conditions of a written contract; or (ii) has sold, or has on hand unsold which he is entitled to sell, pursuant to the provisions of this order, to persons other than government agencies. Sixty percent, by net weight, of each canner's 1944 pack of the class numbered 4 (designated in (b) (1) hereof) is hereby established as his quota of his 1944 pack of such class for sale or delivery to government agencies. Forty-five percent, by net weight, of each canner's 1944 pack of each of the classes numbered from 6 to 9, inclusive (designated in (b) (1) hereof), for the period March 1, 1944, to June 24,

1944, both dates inclusive, and 55 percent, by net weight, of each canner's 1944 pack of each of the classes numbered from 6 to 9, inclusive (designated in (b) (1) hereof), for the period June 25, 1944, to February 29, 1945, both dates inclusive, are hereby established as each canner's respective quotas of his 1944 pack of each of the said classes numbered from 6 to 9, inclusive, for sale or delivery to government agencies. No canner may sell or deliver, in the aggregate, to government agencies, a total quantity, by net weight, of his 1944 pack of any class of canned fish (designated in (b) (1) hereof) in excess of a quantity of canned fish equal to the percentage of his 1944 pack of such class plus 60,000 pounds, by net weight, of the canned fish of such class.

(2) By deleting §§ 1465.20 (b) (3) and (4) and inserting, in lieu thereof, the following:

(3) For each 70 pounds of canned fish of any class numbered either 1, 2, 3, or 5 (designated in (b) (1) hereof) which a canner has sold or delivered to government agencies, or with respect to which he has submitted to government agencies a written tender of delivery of such canned fish in compliance with a written contract between such canner and such government agencies, such canner may sell or deliver 30 pounds of canned fish of the same class to persons other than

government agencies: *Provided*, That, prior to the time of each such written tender, such canner had obtained, with respect to the canned fish included in such written tender, an inspection certificate, issued by an inspection service approved by the government agency to which the tender has been made, indicating that such canned fish meets all the specifications set forth in such canner's written contract for such canned fish.

(4) For each 60 pounds of canned fish of the class numbered 4 (designated in (b) (1) hereof) which a canner has sold or delivered to government agencies, or with respect to which he has submitted to any government agency a written tender of delivery of such canned fish in compliance with a written contract between such canner and government agency, such canner may sell or deliver 40 pounds of canned fish of the same class to persons other than government agencies: *Provided*, That, prior to the time of each such written tender, such canner had obtained, with respect to the canned fish included in such written tender, an inspection certificate, issued by an inspection service approved by the government agency to which the tender has been made, indicating that such canned fish meets all the specifications set forth in such canner's aforesaid written contract for such canned fish.

WFA STATES DIFFERENTIALS FOR ADDITIONAL SALMON CASING REQUIREMENTS

Supplement No. 2 to WFA's Offer of Sale Form FSC-1873--Canned Alaska Salmon--issued August 11, provided differentials for certain casing requirements not previously included in Form FSC-1873.

If requested by Commodity Credit Corporation to strap certain lots of canned salmon with three or four straps per case or if asked to transfer salmon from V-3 or 100 point or 90 point solid fibre or commercial cases into V-2 cases, members of the salmon industry should request that their contracts be amended before performing these services. Excerpts from this Supplement follow:

Offer of Sale Form FSC-1873 is hereby supplemented as follows:

To insert in paragraph (a) Section 1, Prices, in connection with strapping, the following:

If the Commodity Credit Corporation requires triple or quadruple strapping, a differential of \$0.08 a case for triple strapping and \$0.10 a case for quadruple strapping shall be added to the applicable price of cases so strapped.

To insert as paragraph (d) in Section 1, Prices:

(d) If ordered by CCC to recase Canned Salmon into V-2 cases, the applicable price shall be increased by \$0.085 per case of 48/1 Tall, 48/1 Flat, or 48/1 Oval, plus the additional cost of V-2 cases with or without sleeves over the cost of V-3 or 100 point solid fibre cases as indicated in (a) above.

WFA ANNOUNCES SPECIFICATIONS FOR TOMATO SAUCE FOR CANNING PILCHARDS

Through an oversight, specifications for tomato sauce to be used in packing pilchards were omitted from Announcement AWD-135, the WFA announced on August 11 in issuing Supplement 2 to that announcement.

The specifications listed in Supplement 2 are identical with the specifications used for the 1943 pack and are as follows:

"When tomato sauce is used, No. 1 oval and No. 300 (300 x 407) cans shall have added at the time of packing not less than $1\frac{1}{2}$ oz. of tomato sauce having a specific gravity of not less than 1.06 before the addition of salt and spices, except that tomato sauce of a lower specific gravity may be used provided sufficient additional sauce is added so that the total amount of tomato solids of the lower specific gravity of tomato sauce shall be equal to the total amount of tomato solids in $1\frac{1}{2}$ oz. of tomato sauce having a specific gravity of 1.06 before the addition of salt and spices.

"There shall be added to a smaller or larger size container an amount of tomato sauce proportionate to that added to the No. 1 size can.

"Tomato sauce shall be made from whole ripe tomatoes and may have added salt and spices but no sugar, and must comply with the applicable requirements of the Federal Food, Drug, and Cosmetic Act as amended. At time of cut-out tomato sauce shall be of good consistency and not excessively oily."

OPA REVISES PROCEDURE FOR BUILDING DEALER'S STOCKS OF CANNED FISH

A revised procedure under which wholesalers and retailers may obtain loans of red ration points for buying supplies of canned fish during the height of the canning season was announced on August 31 by the Office of Price Administration.

Principal changes in the procedure are these:

1. Effective August 30, 1944, point loans will be granted only to wholesalers and retailers who between May 1, 1942, and April 30, 1943, purchased 50 percent or more of their rationed canned fish stocks either directly from canners or packers, or through their agents or pool cars.
2. Loans of points will be granted in an amount that will permit the qualified wholesaler or retailer to buy the same amount of canned fish he purchased between May 1, 1942, and April 30, 1943. However, when an application for a point loan is granted, the initial grant of points may be no larger than one-half the approved amount. The recipient of the loan is to be given the remainder of the loan points four months after the date of the initial loan grant.
3. Reporting requirements are greatly simplified.

Previously--between May 4, and August 13, 1944--canned fish were ration free, and thus no points were required in acquisition of stocks. Before that, point loans were granted by the OPA National office in Washington for stocking canned fish, but reporting requirements under the procedure were so strict that even though any wholesaler or retailer could apply for a loan, it was difficult for most of them to meet the requirements.

Under new simplified reporting requirements, applicants for loans no longer will be required to detail point gains and losses since the start of rationing. The petitioner for a loan now is asked to supply on the following trade information:

1. Total number of pounds of rationed canned fish acquired from all suppliers from May 1, 1942, through April 30, 1943.
2. Total number of pounds of rationed canned fish acquired directly from canners and packers or their established brokers or representatives during the May 1942-April 1943 period, together with the names and addresses of the supplier and the number of pounds acquired from each.

The new loan procedure, OPA pointed out, will permit wholesalers and retailers to acquire their yearly purchases of canned fish supplies in the same manner as was industry practice before rationing.

The revised procedure is contained in instructions forwarded by the OPA to its local War Price and Rationing Boards. These instructions became effective August 30, 1944.

CANNED FISH POINT VALUES RESTORED BY OPA

Effective August 13, the OPA placed trade point values on canned fish and shellfish as follows:

	<u>Points per lb.</u>
Bonito, salmon, tuna, yellowtail, and shrimp	6.0
Mackerel and sardines, including California pilchards	4.0
Oysters and all products containing more than 20% of the fish above	2.0

These items had been sold without point values since May 3.

NEW CURED AND SMOKED FISH PRICES SET BY OPA

Consumers will pay an average of 10 cents a pound above current ceiling prices for most popular cured and smoked fresh-water and salt-water fish as a result of new specific dollars-and-cents ceilings fixed at the processor's level for these items, the OPA announced on August 16. The commodities so priced are smoked mild-cured salmon (lox), smoked sablefish, smoked kippered salmon and smoked whitefish. Unsmoked mild-cured salmon, which is not sold at retail, is also priced in the action. This is sold only for further processing. The items priced represent a sizable percentage of the smoked fish sold in this country. Other types of smoked fish also will be given specific dollars-and-cents ceiling prices at the processor level, OPA said.

The increases on the popular smoked fish items were found to be necessary to remove the "squeeze" in which processors found themselves as a result of increased raw material costs. Since retailers figure their maximum prices under a fixed mark-up, the increases will be passed on to the consumer, the price control agency said.

Prior to the new prices, effective August 21, 1944, all cured and smoked fish items were priced under the provisions of the General Maximum Price Regulation. This fixed a processor's price for any smoked fish item, sold to any class of buyer, at the highest price he charged a buyer (of that class) for such an item during March 1942. These processor's "freeze" prices were based on the 1941 pack of both fresh-water and salt-water fish.

The "squeeze" on the processor came as a result of the advance in price of fish subsequent to 1941. This advance was halted by the new ceiling prices that OPA established on both fresh-water and salt-water fish, based on 1942 average prices. Since the processor's individual ceiling prices were in many cases based on 1941 raw material procurement costs, these processors were placed in a squeeze. This action attempts to correct the situation.

OPA at present is revising its control over smoked fish at retail and an announcement of the action to be taken at this level will shortly be made. The eventual retail prices of smoked salmon, whitefish, sablefish, and similar items will probably be higher than they were in 1942 for the reasons given above.

The regulation, at the processor's level, fixes a base price for each smoked fish item and for mild-cured salmon at a basing point city. The basing point selected for each species is the city where the bulk of the raw material is bought. The processor determines his maximum price for each item by adding a fixed transportation allowance to the base price. The transportation allowance is the per pound transportation cost of the raw material from the basing point city to the processor's plant or warehouse, multiplied by a transportation factor based on the per pound gross transportation cost of smoked fish, which will compensate the processor for shrinkage of the fish in processing.

If the processor customarily buys direct from the basing point city, he adds only the transportation cost from that city to his plant. If he does not customarily buy direct from the basing point city, he adds the transportation cost from the basing point to his supplier's shipping point, plus the transportation cost from his supplier's shipping point to the processor's plant or warehouse.

Duty may be added in the case of whitefish. The price thus determined is the maximum price f.o.b. processor's plant or warehouse for all his sales of items covered, except sales at retail and sales to retailers.

The base price per pound for each smoked fish item and for mild-cured salmon, the basing point city and the transportation factors are as follows:

Item	Price	Transportation factor
Mild-cured salmon in slabs 6 pounds and over	.31 $\frac{1}{2}$ f.o.b. Seattle	-
Mild-cured salmon in slabs under 6 pounds	.26 $\frac{1}{2}$ f.o.b. Seattle	-
Smoked mild-cured salmon (lox)	.46 f.o.b. Seattle	1.10
Smoked sablefish	.39 f.o.b. Seattle	1.80
Smoked whitefish	.40 f.o.b. Winnipeg	1.50
Smoked kippered salmon	.44 f.o.b. Seattle	1.60

To these prices a processor may add a mark-up of 5 cents per pound when selling direct to a retailer. When selling direct to the consumer he must use the mark-ups provided for such sales in MPR-422 (Ceiling Prices of Certain Foods Sold at Retail in Group 3 and 4 Stores).

In the case of shipment by contract or common carrier, the processor may add as a container allowance to his price on any class of sale the actual cost of containers and special refrigerant in which the smoked mild-cured salmon is packed. However, he must bill such cost separately on an invoice to the purchaser.

The regulation also contains authorization to regional OPA administrators to fix transportation and container allowances in their areas. There are also definitions of each smoked fish item, and a "records and reports" provision as well as a provision for "adjustable pricing."

In 1940, smoked mild-cured salmon (lox) production amounted to close to 8 million pounds with a value of about \$1,500,000. This amounted to about 25 percent of the value and quantity of all smoked fish items processed that year, OPA said.

Smoked whitefish amounted to 12 percent of the value and 8 percent of the production. Kippered salmon amounted to 10 percent of the value and 8 percent of the production. Smoked sablefish (black cod), including that designated as kippered, amounted to 4 percent of the value and 4 percent of the production.

MPR-550--Cured and Smoked Fish--became effective August 21, 1944. Excerpts follow:

ARTICLE I--GENERAL PROVISIONS

SEC. 1.1. *What this regulation does.* This regulation fixes the maximum prices at which any person may sell mild-cured salmon. It further fixes the maximum prices at which any processor may

sell cured and smoked fish covered in the regulation.

SEC. 1.2. *Relation to other regulations.* (a) The provisions of this regulation supersede the provisions of the General Maximum Price Regulation with respect

to sales and deliveries by processors of cured or smoked fish.

(b) The maximum price at which a person may export cured or smoked fish shall be determined in accordance with the provisions of the Second Revised Maximum Export Price Regulation is-

sued by the Office of Price Administration.

(c) Maximum Price Regulations Nos. 421, 422 and 423 apply to sales by wholesalers and retailers, as defined in those regulations, who are not processors.

Sec. 1.3 *Where this regulation applies.* The provisions of this regulation shall apply to the forty-eight states of the United States, to the District of Columbia, and with respect to mild-cured salmon to the Territory of Alaska.

Sec. 1.4. *Sales to which this regulation does not apply.* The provisions of this regulation shall not be applicable to sales or deliveries of cured or smoked fish if, prior to August 21, 1944, such cured or smoked fish has been received by a carrier other than a carrier owned or controlled by the seller, for shipment to the purchaser.

Sec. 1.9. *Brokers.* In accordance with trade custom every broker shall be considered the agent of the seller and not the agent of the buyer. In each case, the amount paid by the buyer to the seller plus any amount paid by the buyer to the broker shall not exceed the seller's maximum price, including allowable transportation costs actually paid by the seller or by the broker. In other words, the seller may not collect from the buyer any more than his maximum price, including allowable transportation costs so paid, less the amount which the buyer pays the broker.

Sec. 1.10. *Notification to wholesalers and retailers.* With the first delivery after August 21, 1944, of any item of cured or smoked fish covered by this regulation, the processor shall supply each wholesaler and retailer who purchases from him with the following written notice:

NOTICE TO WHOLESALERS AND RETAILERS

Our OFA ceiling price for (describe item) has been changed under the provisions of Maximum Price Regulation No. _____. We are authorized to inform you that if you are a wholesaler or retailer pricing this item under Maximum Price Regulation No. 431, 432 or 433, and if we are your customary type of supplier, you must refigure your ceiling price for the item in accordance with the applicable pricing provisions of those regulations (see section 6 in each case). You must refigure your ceiling price on the first delivery of this item to you on and after _____.

For a period of 90 days after August 21, 1944, and with the first shipment after the 90-day period to each person who has not made a purchase within that time, the processor shall include in each box, carton or case containing the item the written notice set forth above.

Sec. 1.11 *Records and reports.* (a) Every person making a sale subject to this regulation and every person in the course of trade or business making a purchase of cured or smoked fish subject to this regulation, or otherwise dealing therein, after August 21, 1944, shall keep for inspection by the Office of Price Administration, for so long as the Emergency Price Control Act of 1942, as amended, remains in effect, accurate records of each such purchase or sale, showing the date thereof, the name and address of the buyer and of the seller, the price contracted for or received for each item of cured or smoked fish sold and the container and wrapping allowance, if any.

(b) Such person shall, subject to the approval of the Bureau of the Budget

in accordance with the Federal Reports Act of 1942, submit such reports to the Office of Price Administration and keep such other records in addition to or in place of the records required in paragraph (a) of this section as the Office of Price Administration may from time to time require.

(c) Every person making a sale of any cured or smoked fish subject to this regulation shall furnish to the purchaser at the time of delivery a written statement setting forth the date; the name and address of the buyer and seller; the price for each item of cured or smoked fish sold, including separate statements of the container and wrapping allowance, if any.

Sec. 1.14. *Authorization to regional offices to fix the transportation allowance.* Any regional office of the Office of Price Administration and such other offices as may be authorized by the appropriate regional office may by order determine and fix for any area or locality within its jurisdiction the transportation allowance or "freight rate" which the processor may add in determining his maximum price for any particular species of cured or smoked fish subject to this regulation. The transportation allowance shall be ascertained by reference to the principal source or sources from which the particular species is shipped to the area or locality and the method of transportation generally used. The transportation allowance thus fixed shall be used by all processors in lieu of the transportation allowance or "freight rate" provided in any other section of this regulation in determining their maximum price for the sale, in the area or locality, of the designated species of cured or smoked fish. The transportation allowance may be made effective for such time as the appropriate office finds proper, and may be changed from time to time to reflect changes in the principal sources of designated species of fish or methods of shipment which occur in the regular course of business. In determining the maximum prices for sales of cured or smoked fish in any area or locality for which a transportation allowance is not established, processors shall add the transportation allowance or "freight rate" as provided in the appropriate section of this regulation. Any transportation allowances established pursuant to the provisions of this section shall have the same force and effect as if specifically established in this regulation.

Sec. 1.15 *Authorization to regional offices to fix the container allowance.* Any regional office of the Office of Price Administration and such other offices as may be authorized by the appropriate regional office may by order determine and fix for any area or locality within its jurisdiction the container allowance; including the allowance for special refrigerant, which the processor may add in determining his maximum price for any particular species of cured or smoked fish subject to this regulation when such cured or smoked fish is shipped by common or contract carrier. The container allowance shall be ascertained by reference to the container costs prevailing in such area or locality for such types of shipment. The container allowance thus fixed shall be used by all processors in lieu of the container allowance provided in any other section of this regulation in determining their maximum price for the sale, in the area or locality, of the designated species of cured or smoked fish.

The container allowance may be made effective for such time as the appropriate office finds proper and may be changed from time to time to reflect changes in the prevailing costs for such containers. In determining the maximum prices for sales of cured or smoked fish in any area or locality for which a container allowance is not established, processors shall add the container allowance as provided in the appropriate section of this regulation. Any container allowance established pursuant to the provisions of this section shall have the same force and effect as if specifically established in this regulation.

Sec. 1.16. *Definitions.* (a) "Cured or smoked fish" includes salted, pickled, smoked and dried fish.

(b) A "sale at retail" is a sale to an ultimate consumer, other than a commercial, industrial or institutional user.

(c) A "retailer" means a person the larger volume of whose food business is the purchase and resale of food products, without materially changing their form, to ultimate consumers other than commercial, industrial and institutional users.

(d) "Smoked fish" is fish which has been subjected to a curing process by the application of heat and smoke over an open fire or in an oven and has not been packed in a hermetically sealed container.

Sec. 1.17. *General pricing instruction; fractions.* If the maximum price for an item of smoked fish computed in accordance with the rules provided in this regulation results in a fraction of a cent, the result will be rounded out to the nearest cent. (Note that this rule does not apply to mild-cured salmon).

ARTICLE II—MILD-CURED SALMON

Sec. 2.1 *Maximum prices.* (a) The maximum price at which any person may sell selected mild-cured salmon is:

(1) 31½ cents per pound ex plant or warehouse located in the United States except Alaska or f. o. b. shipping point nearest such plant or warehouse plus the per pound rail carload freight charge for mild-cured salmon from Seattle, Washington to such point.

(2) 31½ cents per pounds ex plant or warehouse located in Alaska or f. o. b. shipping point nearest such plant or warehouse minus the per pound common carrier freight charge for mild-cured salmon from such Alaskan point to Seattle, Washington.

(3) Selected mild-cured salmon means mild-cured salmon slabs generally weighing at least six pounds each which have been specially selected and packed in a container so that ninety percent or more of the number of slabs so packed shall each weigh at least six pounds.

(b) The maximum price at which any person may sell mild-cured salmon packed in such a manner that the pack fails to meet the requirements for selected mild-cured salmon shall be the price fixed in paragraph (a) (1) or paragraph (a) (2), whichever is applicable, minus 5 cents per pound.

Sec. 2.2. *Imported mild-cured salmon.* No person in the course of trade or business shall import (buy, receive or in any manner pay for and bring in, deliver or cause to be brought into or delivered into the United States) from Canada any mild-cured salmon at a price which will result in a total cost per pound of mild-cured salmon delivered to the importer's place of business, which is greater than it would have been if the mild-cured salmon were purchased f. o. b. Seattle, Washington.

Sec. 2.3. Definitions. (a) Mild-cured salmon is Chinook (King) or Silver salmon which has been eviscerated, beheaded, split and cured by salt treatment.

(b) A slab is the lengthwise portion of mild-cured salmon derived from splitting the headless and eviscerated fish and removing the backbone.

ARTICLE III—SMOKED MILD-CURED SALMON

Sec. 3.1. Maximum price. (a) The maximum price for sales by a processor of smoked mild-cured salmon (lox) is 46 cents per pound ex processor's plant or warehouse or f. o. b. shipping point nearest processor's plant or warehouse, plus the "freight rate" as explained in section 3.2, plus the container allowance in section 3.5 where applicable.

(b) The maximum price fixed by this section 3.1 does not apply to sales covered by sections 3.3, "Sales to a retailer or to a purveyor of meals", and 3.4, "Sales at retail."

Sec. 3.2. Explanation of "freight rate." (a) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the mild-cured salmon he handled at that plant by direct shipment from Seattle, Washington, Canada and/or Alaska, he may add as the "freight rate" the per pound common carrier rate for mild-cured salmon from Seattle, Washington, to his processing plant, multiplied by 1.10. In determining this common carrier rate he shall use the type of shipment by which he received the greatest volume of mild-cured salmon at his processing plant.

(b) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the mild-cured salmon he handled at that plant by shipment from a point or points other than Seattle, Washington, Canadian and/or Alaskan points, he may add as the "freight rate" the sum of the following two rates multiplied by 1.10:

(1) The rail carload freight rate per pound for mild-cured salmon from Seattle, Washington, to his supplier's shipping point, plus

(2) The per pound common carrier rate for mild-cured salmon from his supplier's shipping point to his processing plant for the type of shipment by which he received the greatest volume at his processing plant.

(c) If no common carrier rate is available, actual transportation costs, excluding local trucking, hauling and handling charges may be used in determining the "freight rate" under paragraphs (a) and (b) above.

Sec. 3.3. Sales to a retailer or to a purveyor of meals. The maximum price for sales of smoked mild-cured salmon by a processor to a retailer or to a purveyor of meals where delivery is made to the customer's place of business and the cost of the delivery is borne by the processor, is the price as determined in section 3.1 plus 5 cents per pound.

Sec. 3.4. Sales at retail. The maximum price for sales of smoked mild-cured salmon at retail by a processor is the price as determined in section 3.1 plus the mark-up for smoked fish ("fish, processed") set out in Maximum Price Regulation No. 422.

Sec. 3.5. Container allowances. If a shipment of smoked mild-cured salmon involves transportation by contract or

common carrier the processor may add as a container allowance the actual cost of containers and special refrigerant in which the smoked mild-cured salmon is packed, but only if he bills such cost separately on an invoice to the purchaser.

Sec. 3.6. Definitions. (a) "Lox" means mild-cured salmon which has been cooked and smoked.

ARTICLE IV—SMOKED KIPPERS SALMON

Sec. 4.1. Maximum price. (a) The maximum price for sales by a processor of smoked kippered salmon is 44 cents per pound ex processor's plant or warehouse or f. o. b. shipping point nearest processor's plant or warehouse, plus the "freight rate" as explained in section 4.2, plus the container allowance in section 4.5 where applicable.

(b) The maximum price fixed by this section 4.1 does not apply to sales covered by sections 4.3, "Sales to a retailer or to a purveyor of meals", and 4.4, "Sales at retail."

Sec. 4.2. Explanation of "freight rate." (a) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the salmon he handled at that plant by direct shipment from Seattle, Washington, Canada and/or Alaska, he may add as the "freight rate" the per pound common carrier rate for frozen salmon from Seattle, Washington, to his processing plant, multiplied by 1.60. In determining this common carrier rate he shall use the type of shipment by which he received the greatest volume of salmon at his processing plant.

(b) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the salmon he handled at that plant by shipment from a point or points other than Seattle, Washington, Canadian and/or Alaskan points, he may add as the "freight rate" the sum of the following two rates multiplied by 1.60:

(1) The rail carload freight rate per pound for frozen salmon from Seattle, Washington, to his supplier's shipping point, plus

(2) The per pound common carrier rate for frozen salmon from his supplier's shipping point to his processing plant for the type of shipment by which he received the greatest volume at his processing plant.

(c) If no common carrier rate is available, actual transportation costs, excluding local trucking, hauling and handling charges may be used in determining the "freight rate" under paragraphs (a) and (b) above.

Sec. 4.3. Sales to a retailer or to a purveyor of meals. The maximum price for sales of smoked kippered salmon by a processor to a retailer or to a purveyor of meals where delivery is made to the customer's place of business and the cost of the delivery is borne by the processor is the price as determined in section 4.1 plus 5 cents per pound.

Sec. 4.4. Sales at retail. The maximum price for sales of smoked kippered salmon at retail by a processor is the price as determined in section 4.1 plus the mark-up for smoked fish ("fish, processed") set out in Maximum Price Regulation No. 422.

Sec. 4.5. Container allowances. If a shipment of smoked kippered salmon involves transportation by contract or common carrier the processor may add as a container allowance the actual cost

of containers and special refrigerant in which the smoked kippered salmon is packed, but only if he bills such cost separately on an invoice to the purchaser.

Sec. 4.6. Definitions. (a) Smoked kippered salmon is Chinook or King salmon which has been beheaded, eviscerated and either chunked or chunked and split or otherwise cut into small portions and then brined and further cured by a heating and smoking process.

ARTICLE V—SMOKED SABLEFISH

Sec. 5.1. Maximum price. (a) The maximum price for sales by a processor of smoked sablefish is 39 cents per pound ex processor's plant or warehouse or f. o. b. shipping point nearest processor's plant or warehouse, plus the "freight rate" as explained in section 5.2 plus the container allowance in section 5.5 where applicable.

(b) The maximum price fixed by this section 5.1 does not apply to sales covered by sections 5.3, "Sales to a retailer or to a purveyor of meals", and 5.4, "Sales at retail."

Sec. 5.2. Explanation of "freight rate."

(a) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the sablefish he handled at that plant by direct shipment from Seattle, Washington, Canada and/or Alaska, he may add as the "freight rate" the per pound common carrier rate for frozen sablefish from Seattle, Washington, to his processing plant, multiplied by 1.90. In determining this common carrier rate he shall use the type of shipment by which he received the greatest volume of sablefish at his processing plant.

(b) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the sablefish he handled at that plant by shipment from a point or points other than Seattle, Washington, Canadian and/or Alaskan points, he may add as the "freight rate" the sum of the following two rates multiplied by 1.90:

(1) The rail carload freight rate per pound for frozen sablefish from Seattle, Washington, to his supplier's shipping point, plus

(2) The per pound common carrier rate for frozen sablefish from his supplier's shipping point to his processing plant for the type of shipment by which he received the greatest volume of sablefish at his processing plant.

(c) If no common carrier rate is available, actual transportation costs, excluding local trucking, hauling and handling charges, may be used in determining the "freight rate" under paragraphs (a) and (b) above.

Sec. 5.3. Sales to a retailer or to a purveyor of meals. The maximum price for sales of smoked sablefish by a processor to a retailer or to a purveyor of meals where delivery is made to the customer's place of business and the cost of the delivery is borne by the processor is the price as determined in section 5.1 plus 5 cents per pound.

Sec. 5.4. Sales at retail. The maximum price for sales of smoked sablefish at retail by a processor is the price as determined in section 5.1 plus the mark-up for smoked fish ("fish, processed") set out in Maximum Price Regulation No. 422.

Sec. 5.5. Container allowances. If a shipment of smoked sablefish involves

transportation by contract or common carrier the processor may add as a container allowance the actual cost of containers and special refrigerant in which the smoked sablefish is packed, but only if he bills such cost separately on an invoice to the purchaser.

Sec. 5.6 *Definitions*. (a) "Sablefish" means fish of the species *Anoplopoma fimbria* and includes the common names black cod, sable carp.

ARTICLE VI—SMOKED WHITEFISH

Sec. 6.1 *Maximum price*. (a) The maximum price for sales by a processor of smoked whitefish is 40 cents per pound ex processor's plant or warehouse, plus the "freight rate" as explained in section 6.2, plus the container allowance in section 6.5 where applicable.

(b) The maximum price fixed by this section 6.1 does not apply to sales covered by sections 6.3, "Sales to a retailer or to a purveyor of meals", and 6.4, "Sales at retail".

Sec. 6.2 *Explanation of "freight rate"*. (a) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the whitefish he handled at that plant by direct shipment from Winnipeg, Canada, he may add as the "freight rate" the sum of the following multiplied by 1.50:

(1) The rail carload freight rate per pound for frozen whitefish from Winnipeg, Canada, to his processing plant, plus

(2) Duty.

(b) If during the year prior to the effective date of this regulation a processor received at his processing plant the greater part of the whitefish he handled at that plant by shipment from a point or points other than Winnipeg, Canada, he may add as the "freight rate" the sum of the following multiplied by 1.50:

(1) The rail carload freight rate per pound for frozen whitefish from Winnipeg, Canada to his supplier's shipping point, plus

(2) Duty, plus

(3) The per pound common carrier rate for frozen whitefish from his supplier's shipping point to his processing plant for the type of shipment by which he received the greatest volume at his processing plant.

(c) If no common carrier rate is available, actual transportation costs, excluding local trucking, hauling and handling charges, may be used in determining the "freight rate" under paragraphs (a) and (b) above.

Sec. 6.3 *Sales to a retailer or to a purveyor of meals*. The maximum price for sales of smoked whitefish to a retailer or to a purveyor of meals by a processor where delivery is made to the customer's place of business and the cost of the delivery is borne by the processor is the

price as determined in section 6.1 plus 5 cents per pound.

Sec. 6.4 *Sales at retail*. The maximum price for sales of smoked whitefish at retail by a processor is the price as determined in section 6.1 plus the mark-up for smoked fish ("fish, processed") set out in Maximum Price Regulation No. 422.

Sec. 6.5 *Container allowances*. If a shipment of smoked whitefish involves transportation by contract or common carrier the processor may add as a container allowance the actual cost of containers and special refrigerant in which the smoked whitefish is packed, but only if he bills such cost separately on an invoice to the purchaser.

Sec. 6.6 *Definitions*. (a) "Whitefish" means fish of the species *Coregonus clupeaformis*.

Effective date. This regulation shall become effective August 21, 1944.

Issued this 16th day of August 1944.

Byproducts Trade

DOGFISH BECOMES MAIN SOURCE OF VITAMIN A

The dogfish shark, once considered a pest by fishermen because of its destructive habits, has become the nation's chief source of Vitamin A, replacing the soupfin shark which in 1943 provided 42 percent of the Vitamin A output of U. S. producers, the Fish and Wildlife Service reported on August 9. At the same time, Service officials called attention to a sharp decline in the total production of Vitamin A, which totaled 30.1 trillion units for the first six months of 1944, or 35 percent below last year's production of 46.6 trillion units during the same period.

Of the total production this year, livers of dogfish accounted for 9.7 trillion units and soupfin shark livers for 8.6 trillion. Although the dogfish livers yield an oil of considerably lower potency than the valuable soupfin livers--averaging about 13 thousand units per gram compared with 105 thousand units--the much larger poundage of dogfish livers landed caused Vitamin A production from the dogfish to exceed that from any other source. Purchases of dogfish livers by processors of vitamin oils totaled 2,816,000 pounds from January 1 to the end of June 1944, which was about four times the purchases during the same period last year.

While landings of dogfish livers rose to unprecedented levels, the yield of the soupfin shark fishery continued the decline which first became evident last fall. Purchases of soupfin livers fell from 685,000 pounds during the first half of 1943 to 369,000 pounds this year.

According to the normal course of the fishery, which is centered in Seattle, even larger catches of dogfish may be expected during the remaining portion of the year, while the yield of soupfins usually is about the same as in the first 6-month period.

The dogfish of the Pacific Coast of the United States is a small gray shark about 4 feet long and is closely related to the dogfish of the Atlantic Coast, the South Pacific, and the Indian Ocean. It is found from San Diego as far north as the Aleutian Islands.

Before the development of the vitamin industry, fishermen generally considered it a pest because of its habit of tearing holes in their nets and also because of its voracious appetite for fish. The dogfish bears a small, sharp spine on each of the two fins on the back; it is said to use these for defense, curling up like a bow to strike. Like most other sharks, it produces fully developed young instead of depositing eggs.

Supplying the booming market for dogfish livers is a fleet enlarged by the addition of many boats normally engaged in other fisheries. Many of these boats are fishing as far north as Southeastern Alaska, and are devoting their entire time to dogfish.

During the first six months of 1944, fishermen were paid an average price of 54 cents per pound for dogfish livers, compared with 38 cents in 1943. The average price paid for soupfin livers was \$4.41 this year, as against \$3.32 last year.

SPERM OIL RESTRICTIONS SUSPENDED

The War Food Administration has suspended until December 1, 1944, the provisions of War Food Order No. 37 which have limited the use, processing and delivery of sperm oil since early in 1943. As a result of this suspension the use of sperm oil for any purpose is allowable, but users of more than 500 pounds per month still are required to report their use to the Bureau of the Census on Form BM-1.

Until November 1943, this highly important industrial oil, produced from the sperm whale, was allocated only for the most essential war uses, principally extreme pressure lubricants and motor and engine oil additives. More liberal quantities were granted at that time for specific uses, and several months later (March 1, 1944) it was freed from allocation for use in the manufacture of lubricants or lubricant additives, cutting oils or cutting compounds, grinding oils, duplicating stencils, hectograph carbons, carbon papers, mimeograph inks and typewriter ribbon inks.

WFO-87 TERMINATED

Because of an improved situation in the supply of fatty acids, the War Food Administration has terminated War Food Order No. 87 which has limited fatty acid inventories to a 60-day supply since October 23, 1943. The termination order is effective August 25, 1944.

WFO-87 was issued when fatty acid stocks were near an all-time low and limitations on the use of fats and oils without glycerine recovery were contributing to an increased demand for these acids in soaps and lubricants. Glycerine recovery limitations have since been lifted, lessening the demand for fatty acids.

OPA SETS PRICE CEILINGS FOR MUSSEL SHELLS

Maximum prices at which diggers of mussel shells used in the production of "pearl" buttons may sell and deliver "Niggerhead" and "Sandshell" shells secured along the banks of the Tennessee and Ohio Rivers were established by the OPA on August 5, in Amdt. 159 to Rev. Supplementary Regulation 14 to General Maximum Price Regulation.

This amendment makes it clear that the maximum price set forth for "Washboard" shells applies to all types of "Washboard" shells. Excerpts follow:

Revised Supplementary Regulation No. 14 is amended in the following respects:

Section 6.45 is amended to read as follows:

Sec. 6.45 *Mussel shells.* Diggers of mussel shells used in the production of pearl buttons may sell and deliver "Pigtoe", "Washboard", "Niggerhead" and "Sandshell" shells secured along the banks of the Tennessee River and Ohio River at prices not to exceed the following maximum prices:

For "Pigtoe" shells, 125% of the maximum prices established under the General Maximum Price Regulation, or \$40.00 per ton, whichever is lower, f. o. b. river bank.

For all "Washboard" shells: 125% of the maximum prices established under the General Maximum Price Regulation, or \$18.75 per ton, whichever is lower, f. o. b. river bank.

For "Niggerhead" shells: 125% of the maximum prices established under the General Maximum Price Regulation, or

\$62.50 per ton, whichever is lower, f. o. b. river bank.

For "Sandshell" shells: 125% of the maximum prices established under the General Maximum Price Regulation, or \$75.00 per ton, whichever is lower, f. o. b. river bank.

This section shall expire on December 31, 1944.

This amendment shall become effective August 5, 1944.

Issued this 5th day of August 1944.

AGAR CONSERVATION ORDER REVOKED BY WPB

Stockpiles of agar, formerly dependent on supplies received exclusively from Japan, have now been improved to such an extent by newly-developed domestic production, and by imports from Mexico that restrictions on the use of agar have been removed, the WPB reported on August 14. This was accomplished by revocation of Order M-96.

Domestic production of agar was accomplished as a result of close cooperation between industry, the Division of Commercial Fisheries of the Fish and Wildlife Service, and the Chemicals Bureau of WPB. To insure fulfillment of any emergency needs for agar, a stockpile is being reserved by the Defense Supplies Corporation, a subsidiary of the Reconstruction Finance Corporation.

Foreign Fishery Trade

CANADIAN HALIBUT VESSELS PERMITTED TO LAND CATCHES IN ALASKA

The Treasury Department on August 2, issued an order waiving compliance with the provisions of Section 4311 Revised Statutes (46 U.S.C. 251) to the extent necessary, for the duration of the calendar year 1944, to permit Canadian fishing vessels engaging in the North Pacific halibut fishery only to land their catch of halibut in ports of entry in Alaska upon compliance with the applicable customs laws. It is deemed that such action is necessary in the conduct of the war.

THE FISH LIVER OIL AND FISH MEAL INDUSTRY OF SOUTH AFRICA

The entire fish liver oil industry of South Africa is in the Cape Province where three companies are engaged in the extraction of fish liver oils, according to a recent report prepared by the Office of Commercial Attache, American Legation, Johannesburg, South Africa. These three companies are all subsidiary plants of other industries--one ships its output principally to the United States, while the other two firms are under contract almost exclusively to the British Ministry of Food Supply. The largest produces approximately 3 trillion USP units of Vitamin A per year, whereas, the second extracts about 2½ trillion and the third approximately 1½ trillion per annum.

It has been computed that the livers of the stockfish caught by Union fishermen have a potential annual yield of 60,000 to 70,000 gallons of liver oil, which is equivalent in total amount of Vitamin A to between 600,000 and 700,000 gallons of medicinal cod-liver oil.

From preliminary surveys of other species of South African fish such as the Yellowtail (*Seriola lalandii*), King klip-fish (*Genypterus capensis*), Kabeljaauw (*Sciaena hololepidota*), Snoek (*Thyrsites atun*), Geelbek (*Atractoscion aequidens*) and the Stone-bass (*Poppyrion americanus*), it is clear that oils can be obtained which compare in potency with the average halibut-liver oil. Livers of sharks and dogfish produce oils which have a Vitamin A potency much in excess of that of average cod-liver oil, and these oils are now being produced commercially for veterinary and pharmaceutical purposes.

These oils find usage in numerous industries, in human and animal nutrition, and as actual food products. The present outlet may be grouped under three heads:

1. Industrial uses, in the manufacture of soap, paints, varnishes, linoleum and felt base papers, waterproof fabrics, the tanning industry, and in insecticides.
2. Nutritional uses, as a cure for both animal and human deficiency diseases.
3. Uses as a food, in salad oil and for cooking and baking purposes.

Table III, furnished by the largest company, shows the characteristics of the fish liver oils which are at present being manufactured by that firm.

At present, there are four fish meal factories in the Union. Insufficient supplies of raw material appear to be the greatest obstacle in the development of fish meal production. There are factories at Cape Town, Mossel Bay, and other places utilizing mainly fish heads and crawfish scrap for the manufacture of white meal. Dark oil meals are not yet being produced since fish such as sardines are not caught in this area in large quantities, partly

because no surveys have been made as to the richness of the small fish resources. Nevertheless, experts declare that there are ample quantities of sardines very similar to the Californian varieties and harders which are suitable for this purpose. The value of fish meal as an ingredient in foodstuffs for livestock, especially poultry and pigs, has been widely publicised, but South African farmers have not yet used this byproduct to any great extent to improve the status of animal feeding in the Union. In South Africa, very little use has been made of fish scrap as fertilizers. This is an aspect of the byproducts field which is being investigated by the Government in conjunction with the new Fishing Industry Bill.

Tables I and III from the report follow:

Table I - Principal Food Fishes of the Union of South Africa - Cape of Good Hope and Natal Provinces

Natal Name	Cape Name	Other Common Names	Scientific Name
Albacore, Yellow-tail	Albacore	Geel-staart, Halfcood	<i>Seriola lalandii</i>
Anchovy	Anchovy	-	<i>Engraulis capensis</i>
Bagger	Bartel	White Barger, Red Barger	<i>Galeichthys feliceps</i>
Barracouda, Lineolate Katonkel Kingfish, or Natal Snook	-	-	<i>Scomberomorus lineolatus</i>
Blackfish	-	-	<i>Dinoperca gusketi</i>
Black-tail	Dasje	-	<i>Diplodus rondeleti</i>
Blueskin	-	-	<i>Dentex lineopunctatus</i>
Breams:			
Bronze, Natal Hottentot Butter	Blue Hottentot Rudder-fish, Bastard Jacob Piver, Blue Fish	- -	<i>Caranthus aeneus</i> <i>Kyphosus fuscus</i>
River (Mud or Black)	-	-	<i>Pagrus berda</i>
Silver	River Stumpnose	-	<i>Sparus sarba</i>
Brusher	White Biskop (Sandstompkop)	-	<i>Sparus durbanensis</i>
Cod, Rock	Rock Cod	-	<i>Epinephelus ascensionis</i>
Concertina-fish, Sickle-fish	-	-	<i>Drepane punctata</i>
Daggerhead	Roman (Roosman)	-	<i>Pagrus laticeps</i>
Dane	-	-	<i>Pagrus dentatus</i>
Englishman	-	-	<i>Pagrus anglicus</i>
Galjoen	Galjoen	-	<i>Dipterodon capensis</i>
Garfish	-	-	<i>Tylosurus choras</i>
Garrick	Leer-vis	-	<i>Lichia amia</i>
Geelbek	Cape Salmon; Geelbek	Teraglin (Australia)	<i>Atractoscion aequidens</i>
Greyskin	-	-	<i>Plectorhynchus griseus</i>
Grunters	Chor-Chor	-	<i>Pomadasys</i> spp.
Hair-tail	Hair-tail	-	<i>Trichiurus haumela</i>
Karanteen (Striped)	Bamboo fish	-	<i>Box salpa</i>
Kingfish	-	-	<i>Caranx forsteri</i> or <i>carangus</i>
King klip-fish	King klip-fish	Koning Klipuis	<i>Gemypterus capensis</i>
Lady-fish, Tarpon	-	-	<i>Albula vulpes</i>
Mackerel	Cape Mackerel, Makreel	-	<i>Scomber colias</i>
Maasbanker, Horse-mackerel	Maasbanker	-	<i>Trachurus trachurus</i>
Moonfish	-	-	<i>Trachinotus russellii</i>
Mullet: Grey and Bluetail	Harder	Springer	<i>Mugil</i> spp.
Mussel-crusher	Black Biskop, Poenskop	-	<i>Pagrus nasutus</i>
Noonala (Herrings)	Herrings	Sardine, sardijn	<i>Sardinia sagax</i>
Pampano	-	-	<i>Trachinotus ovatus</i>
Panga	Panga, Dik bakje	-	<i>Pagrus laniarius</i>
Parrot fish	Pappegai-vis, Bastard Galjoen	-	<i>Hoplegnathus conwayi</i>
Pike, sea, barracouda	-	-	<i>Sphyræna jello</i>
Pilchard, Lesser Sardine	-	-	<i>Sardinella gibbosa</i>
Prodigal son, Runner	-	-	<i>Elagatis bipinnulatus</i>
Queen fish, Fivefingers, Sanct Pieter Vis	-	-	<i>Chorinæmus sancti-petri</i>
Salmon-bass	Kabeljaauw, Cob	-	<i>Sciaenæ hololepidota</i>
Salmon, rock	Snapper	-	<i>Lutjanus argentimaculatus</i> or <i>L. gembra</i>

Table I - Principal Food Fishes of the Union of South Africa - Cape of Good Hope & Natal Provinces (Con.)

Natal Name	Cape Name	Other Common Names	Scientific Name
Sand fish	Sand fish	-	Platycephalus indicus
Sardine	Sardijn	-	Sardina sagax
Scavenger	-	-	Lethrinus nebulosus
Scotchman	-	-	Dentex praecorbitalis
Seventy-four	Seventy-four	-	Dentex undulosus
Shad	Elft	-	Pomatomus saltator
Silverfish	Kapenaar	-	Dentex argyrozona
Slinger	Dageraad, Daggegraat	-	Pagrus cristiceps
Snook	Snook	Barracouta (Australia)	Thyrstites atun
Soldier	Witte-vis	-	Dentex filiosus
Soles	Soles	-	Various genera and species
Springer	Cape Salmon	-	Elops saurus
Steenbras, red	Red steenbras	-	Dentex rupestris
Stockfish, Hake	Stok-visch	Cape Cod	Merluccius capensis
Stone-fish	-	-	Scorpius lithophilus
Stumpnose, white	-	-	Sparus globiceps
Stumpnose, red	-	-	Pagrus gibbiceps
Surgeon-fish	-	-	Teuthis nigrofusca
Tasselfish	-	-	Umbina robinsoni
Thread-fin	-	-	Polynemus sextarius
Trigger-fish, Leather jacket	-	-	Belistes capistratus
Wrasse, Deep sea wrasse	-	-	Various genera and species of the family Labridae
Zebra	Streep dassie; Wilde-paard	-	Diplodus cerinus

Table III - Characteristics of South African Fish Liver Oils*
(The figures are for the usual range of values. Extremes are indicated in brackets.)

Scientific Name	Common Name	Non-saponifiable Residue Percent	Vitamin A USP Units Per Gram	Vitamin D I.U. Per Gram
Merluccius capensis	Hake, Stockfish, Cape Cod	2.0 - 3.0 (1.5 - 4.2)	11,000 - 23,750	125 - 380
Galeorhinus canis	Vaalhaai, Soupfin Shark; Tope	1.5 - 5.5	15,000 - 75,000	Trace
Squalus acutipinnis	Common Cape Dogfish.	7 - 9	7,500 - 17,500	Nil
Squalus acanthias	Spiny Dogfish.			
Carcharinus glaucus	Blue Shark	5.5 - 12.0	18,750 - 31,250	Probably Nil
Gnyphterus capensis	King klip-fish Koning Klipvis	2 - 3 (2.0 - 3.9)	12,500 - 35,000	85 - 130
Plyprion americanus	Stonebass, Bafaro	5 - 36	93,750 - 687,500	650 - 1300
Sciaena hololepidota	Kabeljaauw, Cob, Salmon-bass	7 - 19	68,750 - 200,000	1700 - 7000
Sarda sarda	Vonito, Kartonkel, Bonito	-	118,750 - 312,500	40,000
Thyrstites atun Liver oil	Snook, Barracouda	2.5 - 6.0 (2.2 - 18.7)	37,500 - 300,000	500 - 7000
Visceral Oil	-	4.7 - (4.0 - 32.3)	31,250 - 250,000	20
Atractoscion aequidens	Geelbek, Salmon	2 - 3	53,750 - 412,500	-
Seriola lalandii	Yellow-tail, Albacore	3 - 20	112,500	-
Zeus capensis	Cape John Dory	2 - 3	15,000 - 50,000	-
Trachurus trachurus	Maasbanker, Horse-Mackerel	10 - 20 (2 - 27)	7,500 - 106,250	-

*1,500 International Units (I.U.) equal 2,000 United States Pharmacopolia units (U.S.P.)

Statistical Summaries

WHOLESALE AND RETAIL PRICES

Slight gains in the prices of fresh and frozen fish were indicated for the month ending in mid-July in reports issued by the Bureau of Labor Statistics of the Department of Labor. Food and fish prices, in general, remained below the levels of 1943, however.

From mid-June, wholesale prices of all commodities and foods rose 0.2 and 0.7 percent, respectively, and retail prices of all foods gained 1.3 percent. During this period, fresh and canned and fresh and frozen fish rose 0.4 and 0.5 percent, respectively.

Wholesale and Retail Prices				
Item	Unit	Percentage change from--		
Wholesale: (1926 = 100)		July 15, 1944	June 17, 1944	July 17, 1943
All commodities	Index No.	103.9	+0.2	+1.0
Foods	do	105.6	+0.7	-0.8
		July 1944	June 1944	July 1943
Fish:				
Canned salmon, Seattle:				
Pink, No. 1, Tall	\$ per dozen cans	1.970	0	0
Red, No. 1, Tall	do	3.694	0	0
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	13.5	+3.8	+5.9
Herring, pickled, N. Y.	\$ per pound	12.0	0	0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 = 100)		July 18, 1944	June 13, 1944	July 13, 1943
All foods	Index No.	137.4	+0.3	-1.2
Fish:				
Fresh and canned	do	197.5	+0.4	-5.2
Fresh and frozen	\$ per pound	30.2	+0.5	-6.2
Canned salmon:				
Pink	\$ per pound can	23.7	0	-0.8
Red	do	41.9	-0.9	+1.9

WFA PURCHASES \$2,692,000 IN FISHERY PRODUCTS IN JULY

Canned salmon and sardines and Vitamin A fish liver oils accounted for most of the July purchases of fishery products by the War Food Administration, according to reports from that agency. Purchases of all commodities totaled \$114,672,000, of which \$2,692,000 was spent for fishery products. The total expended from January 1 through July 31, was \$1,160,433,000, of which \$16,619,000 was paid for fishery items.

Purchases of Fishery Products by W.F.A.

Commodity		Unit	July 1944		January 1-July 31, 1944	
			Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH						
Herring, canned	Cases		10,519	56,594	16,914	97,080
Mackerel, "	"		18,764	61,740	144,732	345,563
Pilchards, "	"		-	-	457,883	1,917,187
Salmon, "	"		62,302	834,202	373,756	4,094,588
Shrimp, "	"		-	-	8,986	102,324
Sardines, "	"		130,123	583,290	575,686	2,627,097
Squid, "	"		-	-	90,000	386,750
Tuna and tuna-like fishes, "	"		-	-	1,358	27,093
Fish, ground, "	"		75,000	153,750	87,000	204,150
Total	"		296,708	1,689,576	1,756,315	9,801,832
Fish, dry-salted	Pounds		340,000	60,078	8,104,070	1,303,931
Fish, pickled	"		1,078,667	63,810	17,609,175	1,319,557
Fish, smoked	"		738,000	81,199	3,414,258	392,935
Total	"		2,156,667	205,087	29,127,503	3,016,425
BYPRODUCTS						
Fish meal	"		-	-	720,000	29,162
Oyster shell flour	"		-	-	780,000	2,730
Oyster shell grits	"		-	-	600,000	2,400
Total	"		-	-	2,100,000	34,292
VITAMINS						
Vitamin A fish-liver oil	M Units		2,616,059	797,640	13,434,804	3,765,995
Grand Total			-	2,692,303	-	16,618,542

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FISHERY TRADE INDICATORS

(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous month
FRESH FISH LANDINGS				
Boston, Mass.	July	15,613	12,146	14,607
Gloucester, Mass.	do	27,011	25,073	25,081
Portland, Maine	do	2,635	2,392	1,277
Boston, Gloucester, and Portland:				
Cod	do	6,993	2,561	4,709
Haddock	do	7,191	6,492	7,694
Pollock	do	595	335	540
Rosefish	do	15,778	12,549	15,053
FISH RECEIPTS, CHICAGO^{1/}				
Salt-water fish	do	1,401	3,125	1,760
Fresh-water fish	do	2,436	3,071	3,263
Shellfish, etc.	do	232	719	596
By truck	do	852	1,585	1,353
By express	do	2,542	3,661	3,172
By freight	do	674	1,668	1,094
COLD-STORAGE HOLDINGS^{2/}				
New York, N. Y.:				
Salt-water fish	do	8,897	4,282	7,342
Fresh-water fish	do	834	1,299	803
Shellfish, etc.	do	627	788	443
Boston, Mass.:				
Salt-water fish	do	15,208	9,070	12,750
Fresh-water fish	do	28	17	15
Shellfish, etc.	do	1,007	964	898
Chicago, Ill.:				
Salt-water fish	do	2,507	2,024	2,275
Fresh-water fish	do	4,419	941	4,984
Shellfish, etc.	do	353	681	354
United States:				
Cod fillets	August	7,982	1,565	6,871
Haddock fillets	do	4,991	1,845	4,001
Halibut	do	14,530	11,124	9,271
Mackerel (except Spanish)	do	11,051	6,846	8,414
Croakers	do	2,351	2,360	2,127
Rosefish fillets	do	3,444	2,221	2,824
Salmon	do	4,478	3,651	1,934
Whiting	do	6,643	8,949	4,628
Shrimp	do	1,563	1,958	1,878
New England, all species	do	29,074	19,031	24,674
Middle Atlantic, all species	do	25,821	16,092	20,702
South Atlantic, all species	do	5,383	5,348	4,361
North Central East, all species ...	do	14,711	8,907	14,510
North Central West, all species ...	do	4,130	2,263	3,506
South Central, all species	do	3,676	2,474	3,680
Pacific, all species	do	26,293	21,818	18,554

^{1/} Includes all arrivals as reported by express and rail terminals, and truck receipts as reported by wholesale dealers including smokers.

^{2/} Data for individual cities are as of the last Thursday of the month, except those for Boston which are for the last Wednesday of the month. Data on United States holdings by various species and by geographical areas are as of the first of the month.

Note:--Data for the latest month are subject to revision.

